



From January 2024
MENUS#9
(Volume 159)





Photo History



Cover Picture

TOP OF THE MET - USA

In 1965 we opened the novel 'Viking' restaurant in the very large Horseshoe at Tottenham Court Road. It featured a Scandinavian theme and staff. Ind Cope and our company (Pioneer Catering) assembled a concise menu comprising hot and cold sandwiches ranging from 3/6 to 9/6

(18p—48p)

Mountain Hut Atmosphere in New £10,000 Bar-Restaurant

"Another example of the brewer trying to meet—or compete with—the changing requirements of the general public, and provide them with a service that is different from the routine public house meal".

That was the description given by Group Capt. Bernard G. Carfoot, vice-chairman of Ind Cope Ltd., to the £10,000 Viking Bar which he opened last week at the Horse Shoe Hotel in Tottenham Court Road, London, on behalf of the Pioneer Catering Co. Ltd., (a subsidiary of Ind Cope).

As its name implies, the room (formerly part of the hotel's long bar) has the distinctively Scandinavian atmosphere of a mountain hut. The ceiling is constructed of sawn pine rafters, while the framework and carved features around the entrances are in natural prepared elm, natural split pine logs forming the roofing. Tables are of prepared and carved natural elm, with chairs in polished beech and sapelle. Even the

electric light fittings are of Norwegian design in copper, brass, and green twill with globes and coloured glassware. Floor covering represents split stone pebbles.

Short but compact menu lists 12 items—six cold open sandwiches, Smorbod; three hot open sandwiches, Varne Smorbod; Sorte Gryte ("the Viking favourite black pot"—beef, ham and chicken, with herbs and vegetables served piping hot with rye bread); coffee; and assorted Danish pastries. To complete the meal is a selection of beers, lagers, wines, aquavit, etc.

Seating 70, the Viking is open continuously from 10 a.m. to midnight and should prove popular with the theatre trade, as well as at lunchtime (prices range from 3s. 6d. to 9s. 6d.). It has its own entrance in Great Russell Street, but can also be reached through the hotel.

Managing a group of attractive waitresses, who all wear traditional Scandinavian costume, is a 23-year old Australian, Miss Jeanette Barnsley, who in only two years in this country has achieved an ambition of managing her own establishment. She underwent an intensive period of training for her new position in Oslo, under the auspices of SAS Airlines.

General manager and licensee of the Horse Shoe for the past 18 months is Mr. P. Ryan, formerly with J. Lyons and Benskins.

Article in Caterer & Hotelkeeper in March 1965



NAME THE PLACE

WHERE ELSE BUT THE VIKING*

*At THE HORSESHOE, Tottenham Court Road, W.1. Tel. MUSEum 3047

Printed in England by The Causton Press Ltd., London & Eastleigh

the VIKING

At
THE HORSESHOE
Tottenham Court Road
W.1

THE PIONEER CATERING COMPANY





SMØRBØD

Open Sandwiches—Cold

1. "ITALIENSK SALAT"
Crisp Cole-slaw with chopped Ham.
2. "VIKING OST"
Fresh Farmhouse Cheese
garnished with Salad.
3. "ROASTBIFF
REMOULADE"
Roast Beef served with
Sauce Tartare.
4. "KOKT SKINKE"
Smoked and Cured Ham
served with Mandarin Oranges.
5. "NORSKE REKER"
Norwegian Prawns served with
Mayonnaise and Salad.
6. "RØKET LAKS"
Smoked Salmon.

VARME SMØRBØD

Open Sandwiches—Hot

7. "PATENTSMØRBØD"
Freshly grilled Bacon and Egg.
8. "RØKET LAKS
MED EGGERØRE"
Scrambled Eggs
served with Smoked Salmon.
9. "BIFF MED LØK"
Grilled Fillet Steak garnished
with Onions.

"SORTE GRYTE"

(Black Pot)

The Viking favourite. An exciting marriage of beef, ham and chicken with herbs and vegetables served piping hot with Rye Bread.

COFFEE

Large Cup—Served with Cream.

- 12 Assorted Danish Pastries

3/6

3/6

5/6

5/6

6/-

7/-

5/6

6/6

9/6

9/6

2/-

1/3



ON DRAUGHT

BOTTLED LAGERS

WINES BY THE GLASS

GIN

WHISKY

AQUAVIT

MINERALS, etc.

SKOL!

Long Life per pint 3/6 Skol per pint 3/6

Skol Export 2/6 Oslo Export 2/6

Bordeaux Red, White or Rosé 2/6

Squires 2/6 (With Mineral) 3/3

Long John 2/6 (With Mineral) 3/3

Loitens Gammel 2/6

"Viking-Size" Tonic Water 2/-

Bitter Lemon 2/-

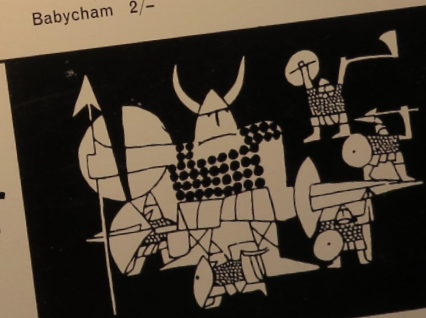
Ginger Ale 2/-

Lemonade 2/-

Pepsi Cola 2/-

"Viking-Size" Fruit Juices 2/-

Babycham 2/-



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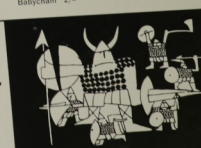
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Lemonade 2/-

Pepsi Cola 2/-

"Viking-Size" Fruit Juices 2/-

Babycham 2/-





I ran the Wheatsheaf for Chef and Brewer and the concept was an immediate success. The Wheatsheaf had 22 rooms and six bars with an outside tearoom in the garden and was close to Virginia Water lake and Windsor Great Park. Our driver transported daily over 40 staff from Egham and Chertsey and local towns . The menu concept was an inclusive sensible price which included the chosen main course with jacket potato or fries, peas and salad, roll and butter and include either ice cream or cheese & biscuits. Queues formed rapidly at peak times and the bars included a vintage bar with old car seats and a great cellar bar with casks of sherry served in schooners. It became a really popular destination especially for youngsters

16'6 ROAST DUCKLING & APPLE SAUCE

With Baked or French Fried Potatoes, Peas, Orange Salad, Roll and Butter.

Ice Cream or Stilton or Cheddar Cheese with Biscuits.

WITH YOUR MEAL, DRAUGHT SHERRY—
DRY FINO 2/9, FULL GOLDEN 2/3, MILK SHERRY 2/6 OR CHILLED FRUIT JUICE 1/6

The Drunken Duck

★ BEFORE YOUR MEAL, DRAUGHT SHERRY—
DRY FINO 2/9, FULL GOLDEN 2/3, MILK SHERRY 2/6, OR CHILLED FRUIT JUICE 1/6
PRAWN COCKTAIL 3/6, CHILLED MELON 3/6

16'6 ROAST DUCKLING & APPLE SAUCE

With Baked or French Fried Potatoes, Peas, Orange Salad, Roll and Butter.

Ice Cream or Stilton or Cheddar Cheese with Biscuits.

13'6 GRILLED 12 OZ. T. BONE STEAK

With Baked or French Fried Potatoes, Tomato Salad, Mushrooms, Watercress, Roll and Butter.

Ice Cream or Stilton and Cheddar Cheese with Biscuits.

COFFEE

Black 9d. with Cream 1/-
Coffee will not be served at the table during busy periods

13'6 SCAMPI 5 OZ. FRIED OR MEUNIERE

With Tartare Sauce, French Fried Potatoes, Lemon, Tomato Salad, Roll and Butter.

Ice Cream or Stilton or Cheddar Cheese with Biscuits.

13'6 DOVER SOLE 12 OZ. FRIED OR GRILLED

With Baked or French Fried Potatoes, Tomato Salad, Roll and Butter.

Ice Cream or Stilton or Cheddar Cheese with Biscuits.

..AND WINE WITH YOUR MEAL..

Bin No.	Bot.	Half Bot.	The Glass	Bin No.	Bot.	Half Bot.	The Glass
RED BORDEAUX				RED BURGUNDY			
3 Medoc	14/-	7/6	3/-	35 Côte de Beaune	14/6	8/-	3/-
				42 Beaujolais	18/-	9/6	—
				54 Nuits St. George	21/6	11/6	—
WHITE BORDEAUX				WHITE BURGUNDY			
17 Graves	14/-	7/6	3/-	45 Pouilly Fuissé	16/-	8/6	—
19 White Bordeaux	14/6	8/-	—	56 Chablis	19/6	10/6	—
30 Sauterne	17/6	9/6	—				
VIN ROSÉ				HOCK			
49 Anjou Rosé	15/-	8/6	—	53 Liebfraumilch	17/-	9/-	—
CHAMPAGNE				CHIANTI			
103 Moët et Chandon, Non-Vintage	38/-	19/6	10/6	18 Red Chianti	24/-	12/6	—

THE WHEATSHEAF HOTEL AT VIRGINIA WATER

Virginia Water which forms such a feature of Windsor Great Park was planned about 1754 by William Duke of Cumberland youngest son of George II, the victor at Culloden. On his retirement from the army he became Ranger of Windsor Park and took up residence in Cumberland Lodge. Close by lived the Deputy Ranger, Thomas Sandby, who was the Duke's draughtsman at Culloden. Sandby turned his talents to landscape gardening and did a great deal to beautify the Park by planting Scotch pines, cedars and other trees in natural groves instead of in the stilted groups generally favoured by eighteenth century gardeners. Sandby dammed up Virginia River named, it is said, after Queen Elizabeth I, so that it flooded the marshy basin through which it ran and which was artificially deepened and widened until a sheet of water of about 130 acres was formed.

The Duke built a summer house on Shrubbs' Hill known as Belvedere Fort; George III added the Chinese building at the Western end and George IV the Fishing Temple on its northern shore. Following a serious flood in 1768 the dam near the Wheatsheaf Inn was replaced by a cascade of stone boulders dug from Bagshot Heath. The ruins on the southern shore are those of a classical temple transported from Tripoli by George IV and set up there by Sir J. Wyattville, the restorer of Windsor Castle. George IV added some fine rooms to Belvedere Fort and frequently held large parties there.

Virginia Water overlies part of the Great Imperial Way, the Roman Road from London via Bath to Caerleon in Monmouthshire. The road crossed the Thames at Staines and proceeded by Sunninghill to Silchester. Its course across the Park can be traced for some distance and a section of its gravel foundation is said to underlie the yard of the Wheatsheaf Hotel.

The directors, management and staff welcome you to this hotel. We hope you will enjoy the food, drinks and atmosphere. If you should like to make any helpful remarks or suggestions please contact us at B. W. Franks Ltd., 3 Fitzroy Square, W.1. Euston 2266.



It was hard work, long hours but real fun and exciting

THE WHEATSHEAF BUFFET

WITH YOUR MEAL, DRAUGHT SHERRY—
DRY FINO 2/9, FULL GOLDEN 2/3, MILK SHERRY 2/6 OR CHILLED FRUIT JUICE 1/6

6/6

Veal and Ham Pie with
assorted salad
Roll and Butter

7/6

Roast Surrey Chicken with
assorted salad
Roll and Butter

8/6

Roast Ribs of Beef or Pork or
Ham or Ox Tongue with
assorted salad
Roll and Butter

10/6

Smoked Salmon and Lemon
served with brown bread
and butter

COFFEE

1/6 large cup

CHEESE BOARD 2/6 with biscuits and butter

..AND WINE WITH YOUR MEAL..

Bin No.	Bot.	Half Bot.	The Glass	Bin No.	Bot.	Half Bot.	The Glass
RED BORDEAUX				RED BURGUNDY			
3 Medoc	14/-	7/6	3/-	35 Côte de Beaune	14/6	8/-	3/-
				42 Beaujolais	18/-	9/6	—
				54 Nuits St. George	21/6	11/6	—
WHITE BORDEAUX				WHITE BURGUNDY			
17 Graves	14/-	7/6	3/-	45 Pouilly Fuisse	16/-	8/6	—
White Bordeaux	14/6	8/-	—	56 Chablis	19/6	10/6	—
	17/6	9/6	—				

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Virginia Water which forms such a feature of Windsor Great Park was planned about 1754 by William Duke of Cumberland youngest son of George II, the victor at Culloden. On his retirement from the army he became Ranger of Windsor Park and took up residence in Cumberland Lodge. Close by lived the Deputy Ranger, Thomas Sandby, who was the Duke's draughtsman at Culloden. Sandby turned his talents to landscape gardening and did a great deal to beautify the Park by planting Scotch pines, cedars and other trees in natural groves instead of in the stilted groups generally favoured by eighteenth century gardeners. Sandby dammed up Virginia River named, it is said, after Queen Elizabeth I, so that it flooded the marshy basin through which it ran and which was artificially deepened and widened until a sheet of water of about 130 acres was formed.

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THE LAKE ROOM

BEFORE YOUR MEAL, DRAUGHT SHERRY—
DRY FINO 2/9, FULL GOLDEN 2/3, MILK SHERRY 2/6 OR CHILLED FRUIT JUICE 1/6

7/-

FRIED FILLET OF PLAICE
7 oz.

With Tartare Sauce, French Fried
Potatoes, Peas, Parsley and Lemon.
Roll and Butter.
Ice Cream or
Danish Blue or Cheddar Cheese
with Biscuits.

8/-

GRILLED GAMMON STEAK
8 oz.

With French Fried Potatoes, Peas,
Tomato and Watercress.
Roll and Butter.
Ice Cream or
Danish Blue or Cheddar Cheese
with Biscuits.

9/6

HALF ROAST CHICKEN
16 oz.

With French Fried Potatoes, Water-
cress, Tomato.
Roll and Butter.
Ice Cream or
Danish Blue or Cheddar Cheese
with Biscuits.

11/6

GRILLED RUMP
OR SIRLOIN STEAK 8 oz.

With French Fried Potatoes, Peas,
Tomato, Watercress.
Roll and Butter.
Ice Cream or
Danish Blue or Cheddar Cheese
with Biscuits.

COFFEE

BLACK 9d. with CREAM 1/-
Coffee will not be served at the table during busy periods

..AND WINE WITH YOUR MEAL..

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RED BORDEAUX				RED BURGUNDY			
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				42 Beaujolais	18/-	9/6	—
				54 Nuits St. George	21/6	11/6	—
WHITE BORDEAUX				WHITE BURGUNDY			
17 Graves	14/-	7/6	3/-	45 Pouilly Fuisse	16/-	8/6	—
19 White Bordeaux	14/6	8/-	—	56 Chablis	19/6	10/6	—
30 Sauterne	17/6	9/6	—				
VIN ROSÉ				HOCK			
49 Anjou Rosé	16/-	8/6	—	53 Liebfraumilch	17/-	9/-	—
CHAMPAGNE				CHIANTI			
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THE WOLSELEY,
Piccadilly
Menus





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Full Lunch & Dinner Menu available Noon - 2.30pm, 5.30pm - Midnight	
Service not included • Prices include VAT • No pipes or cigars	

BEVERAGES	
Coffee	
Espresso	small 1.60 large 2.20
Macchiato	small 1.60 large 2.20
Cappuccino	small 2.00 large 2.75
Café Crème	small 2.25 large 3.00
Café Freddo	3.00
Mocha	2.75
Americano	by the pot 2.00pp.
• extra shot 0.60 with whipped cream 0.75 •	
Marrochino 2.50	
espresso and rich chocolate with steamed milk, dusted with chocolate	
Melange 3.00	
americano with steamed milk, finished with a spoon of whipped cream	
Einspänner 3.25	
tall espresso with steamed milk and whipped cream	
The Wolsley Imperial 6.25	
tall espresso, hot milk, mandarin napoleon and cognac tapped with chocolate and whipped cream	
Hot Chocolate	2.75
Valrhona Hot Chocolate	3.50
with whipped cream	6.75
with rum	2.50
Hot Chocolate Fondant	

BEVERAGES	
Tea - The Wolsley Selection	2.25
English Breakfast	2.25
Earl Grey	2.25
Darjeeling	2.25
Assam	2.25
Green	3.75
Jasmine	2.00
White Tip - Pai Mu Tan	
Iced Raffia	
Infusions	
Canarino 1.75	Camomile 2.25
Verveine 2.25	Fresh Mint 2.50
Juices	
Cranberry	1.75
Tomato	1.75
Denham's Apple	2.50
Carrot & Ginger	1.75/3.00
Freshly Squeezed Orange	1.75/3.00
Freshly Squeezed Grapefruit	
Pressé	2.00
Lemon served hot or cold	5.75
Hot Toddy	
Mineral Water	
Evian	
25cl 1.50 75cl 2.90	
San Pellegrino	
25cl 1.50 75cl 2.90	
Badoit	
75cl 2.90	
Milkshakes	
made with icecream	
Vanilla 3.50	
Chocolate 3.50	
Banana 3.50	
Avocado 3.75	

BAR SNACKS & COCKTAILS	
5.30pm - 8.30pm	
Crisps 1.00	
Petit Lucques Olives 1.50	
Salted Almonds 1.50	
Parmesan & Pistachio Sablés 2.50	
Smoked Salmon & Brioche Toasts 7.50	
Tartine of Ortiz Anchovy & Shallots 8.75	
Tartine of Foie Gras 10.75	
Cocktails	
Negroni 6.50	
Old Fashioned 5.50	
Picon Punch 6.25	
Pineau Martini 6.25	
Pink Gin 7.00	
Sidcar 6.25	
Vendôme 75 6.25	
Whisky Sour 5.25	
White Lady 5.50	

DRINKS	
Beer	
Pilsner Urquell Draught	
Bretton Kir	half pint 2.50
Kir	
Kir Royal	2.75
Campari, Punt e Mes	7.50
Cinzano, Martini, Dubonnet	4.00
Healy Prat, Lillet	4.00
Pimm's	4.00
Amer Picon, Suze	4.00
Ricard, Pernod, Pastis 51	4.00
Lustau Puerto Fino, Papirusa Manzanilla	5.00
Pineau des Charentes, Chateau d'Orignac	4.50
Jurançon Clos Lapeyre Moelleux, Lustau Emilin Moscatel	4.50
Vodka	
Stolichnaya	
Absolut, Wyborowa	4.75
Grey Goose, Ketel One, Belvedere	5.00
Gin	
Bombay Sapphire	
Tanqueray, Plymouth	4.75
Tequila/Cachaça	
José Cuervo Gold	5.00
Cachaça 51 Pirassununga	4.75
Rum	
Havana Club (3 year old)	5.00
Bacardi, Mount Gay Eclipse	4.75
Rhum Ambre J. Bally	5.00
	6.00

DRINKS	
Whisky	4.75
Blended & Malt	5.50
J & B Rare	6.00
Johnnie Walker Black, Chivas Regal	6.00
Macallan (10 year old)	6.00
Laphroaig (10 year old)	6.75
Glenmorangie (10 year old)	
Balvenie Single Barrel (15 year old)	
Whisky	
Irish, American & Canadian	4.75
Jameson	5.00
Bushmills Malt (10 year old)	5.00
Jack Daniels, Masters Malt	5.00
Wild Turkey 101 (8 year old)	
Canadian Club	5.50
Cognac	6.50
Maxine Tripl VSOP	8.00
Hine Rare VSOP	15.00
Delamain Pale & Dry XO	
Plumet 1966 Fin Bois	
Armagnac	5.50
Marquis de Puységur VSOP	7.50
Bonnet de Sigismond (20 year old)	15.00
Domaine de la Brette 1975 Tenarotte	
Calvados	5.50
Carroll (6 year old)	7.00
Péregault 1918	15.00
Lemorton Domfrontais (25 year old)	
Eaux de Vie	5.50
Poiré William, Kirsch d'Alsace, Miró	6.00
Fine de Bourgogne, Fawcett	6.00
Marc de Gewürztraminer, Miró	7.50
Grappa di Fragolino, Nonino	

DRINKS	
Liqueurs	4.00
Amarulito di Saronno	4.00
Banquet	4.00
Benedictine	4.00
Chartreuse	4.00
Combréau	4.00
Grand Marnier	4.00
Sambuca	4.00
Shera	4.00
Via Maria	
Sherry	
Puerto Fino, Solera Reserve, Lustau	4.50 34.00
Papirusa Manzanilla, Solera Reserve, Lustau	4.50 34.00
Emilin Moscatel, Solera Reserve, Lustau	4.50 34.00
Palo Cortado, Almacenista Vides, Lustau	- 22.00 half
Port	
Taylor's Late Bottled Vintage 1998	5.00 - 24.00 half
Worm's Omega 10 year Old Tawny	- 36.00 half
Dow's 1983	
Mineral Water/Soft Drinks	
Evian Still	25cl 75cl 1.50/2.90
San Pellegrino Sparkling	25cl 75cl 1.50/2.90
Badoit	75cl 2.90
Selection of Fruit Juices	from 1.75
Coca-Cola/Diet Coke/Sodas	1.50
All spirits are served in 50ml measures Port & Sherry are served in 100ml measures Draught beer is served in half pints 17.5% VAT is included in all prices	

COCKTAILS	
Negroni 6.50	
Old Fashioned 5.50	
Picon Punch 6.25	
Pineau Martini 6.25	
Pink Gin 7.00	
Sidcar 6.25	
Vendôme 75 6.25	
Whisky Sour 5.25	
White Lady 5.50	

THE WOLSELEY,
Piccadilly—BAR

WINE LIST	
White	
Château Haut Rian Semillon/Sauvignon 2002 Bordeaux	Glass Bottle 175cl 3.75 14.00
Pinot Grigio Mezza Corona 2002 Trentino	4.00 15.00
Picpoul de Pinet 2002 Domaine Felices Jourdan	4.25 15.75
Domaine d'Antugnac Chardonnay 2002 Aude	4.50 16.50
Roussanne/Marsanne Domaine Denois 2001 Pays d'Oc	5.00 18.50
Petit Chablis Domaine du Colombier 2002 Guy Mothe	5.75 22.50
Pinot Blanc d'Alsace Reserve 2000 Rolly Gassmann	6.50 25.50
Gavi di Gavi 'Lugarara' 2002 La Giustiniana	6.75 26.00
Torres Fransola Sauvignon Blanc 2001 Penedes	7.00 28.00
Jurançon Sec 'Vitatge Vieux' Clos Lapeyre 2001 Larrieu	7.25 29.00
Rully 'En Truffière' 2000 Vincent Girardin	7.50 29.50
'La Rocca' Soave Classico Superiore 2001 Pieropan	9.00 36.00
Mas de Daumas Gassac Blanc 2002 Hérault	9.50 38.00
Red	
Condessa de Leganza Crianza 1999 La Mancha	Glass Bottle 175cl 3.50 13.75
Château Mourgues du Grès 2000 Costières de Nîmes	4.15 15.50
Château Pissac Bellevue 2000 Premières Côtes de Blaye	4.75 18.00
Côtes du Rhone Domaine La Soumade 2001 André Romero	5.00 18.50
Morgan Côte du Py 2000 Domaine Maurice Gaget	5.75 22.50
Barbera d'Asti 'Tere Caudé' 2001 Ca'del Matt	6.25 24.50
Cahors Cuvée Prestige 2000 Château du Cèdre	6.95 27.50
Palazzo della Torre 2000 Allegrini, Veneto	7.75 31.00
Pinot Nero 2001 Franz Haas Trentino	8.25 32.50
Crozes Hermitage 'Le Grand Courti' 1999 Domaine Ferraton	9.00 36.00
Gevery Chambertin 2001 Domaine Henri Magnien	9.25 37.50
Vino Nobile di Montepulciano 2000 Avignonesi	9.50 38.00
Château d'Angludet 1999 Margaux	9.75 39.00

RESERVE WINE LIST	
Reserve White	Bottle
Wehlener Sonnenuhr Riesling Kabinett 1998 JJ Prüm	35.00
Chablis 'Les Lys' 1997 Domaine Daniel-Etienne Defaix	42.50
Chassagne Montrachet 'Les Chenevottes' 2001	
Domaine Jean-Noël Gagnard	
Burg 1999 Marcel Deiss, Alsace	49.00
Domaine de Chevalier Blanc 1994 Grand Cru Classé Graves	55.00
Meursault 1993 Domaine des Comtes Lafon	65.00
Bienvenues Bâtard Montrachet 1998 Domaine Leflaive	98.00
	147.00
Reserve Red	Bottle
Castillo Ygay Gran Reserva Especial 1994 Marqués de Murrieta	45.00
Volnay-Santenots 1991 Ampeau	55.00
Château Pichon - Longueville - Baron 1997 2ème Cru Pauillac	58.00
Hermitage 'La Chapelle' 1995 Jaboulet	70.00
Barolo 'Romirascio' 1993 Aldo Conterno	78.00
Chambolle Musigny 1er Cru 1995 Domaine Comte de Vogüé	105.00
Château La Conseillante 1975 Pomerol	110.00

CHAMPAGNE	
Champagne	Glass Bottle 75cl 37.50 75.00 magnum
Jurançon Pernier NV	49.00
Pinot Noir NV	49.00
Reims Cuvée NV	11.00 55.00 29.00 half
Billecart Salmon Rosé NV	58.00
Billecart Salmon Blanc de Blancs NV	14.00 70.00
Reims Cuvée NV	80.00
Laurent Pernier Grand Siècle 'La Cuvée'	90.00
Bollinger Grande Année 1996	95.00
Pinot Noir 1988	125.00
Krug Grande Cuvée	130.00
Dom Pérignon 1995	147.50
Dom Pérignon Oenothèque 1990	150.00
Philipponat Clos des Goisses 1989	
Dessert Wine	
Jurançon Moelleux Clos Lapeyre 2002 Larrieu	4.50 33.00
Pineau des Charentes NV Chateau d'Orignac	4.50 33.00
Pacherenc Vendémiaire 1998 A. Brumont	5.00 - 23.00 half
Château Doisy-Daene 1981 Barsac	- 32.00 half



Photo History



TIFFIN- Leather Lane, London

Breakfast Menu

From 6.30am to 11.30am

SET BREAKFASTS SPECIAL

OMELETTES

TOASTED SANDWICHES

Toasted double bacon
Toasted double bacon & tomatoes
Toasted bacon & avocado
Toasted bacon & cheese
Toasted bacon & mushrooms
Toasted s.e.t. (bacon, lettuce, tomato)
Toasted cheese & tomato
Toasted cheese, tomato & onion
Toasted egg

Toasted Sandwiches and Baps

Toasted double egg
Toasted egg & bacon
Toasted egg & sausage
Toasted ham & cheese
Toasted ham & tomato
Toasted ham, cheese & tomato
Toasted sausage & bacon
Toasted sausage & cheese
Toasted sausage & fried onions
Toasted sausage

HOUSE SPECIAL
Fresh fruit salad
for breakfast
£1.50

VEGETARIAN BREAKFAST SPECIAL

Muesli breakfast cereal
&
Croissant or toast with jam/marmalade
&
Tea, coffee, hot chocolate
£3.00

LARGE CORNISH PASTIE
95P

HOT PIES AND PASTIES

LARGE SAUSAGE ROLL
75P

SAMOSA MEAT OR VEG
from 45P

SPINACH & RICOTTA
CHEESE ROLL
70P

CHICKEN
CHICKEN BURGER WITH
LETTUCE & MAYONNAISE
2.00

BEVERAGES

Restaurant	(Cup) 30p	(Mug) 35p	sm 25p	lge 30p
Tea				
Pot Of Tea				
Pot Of Tea (Earl Grey, Assam, Darjeeling)				
Lemon Tea				
Coffee (Filter)				
Pot Of Coffee				
Decaffeinated Coffee				
Cappuccino				
Espresso				
Hot Chocolate				
Freshly Squeezed Orange Juice				
Thick Milk Shake (Freshly Made)				
With Ice Cream				
Canned Drinks & Mineral Waters From				
(Per Can/Bottle)				
1pt bottle of fresh orange juice				

Tiffin

LUNCH MENU

24-26 Leather Lane, London EC1

Telephone: 071-404 5894

Any Time Is Tiffin Time

SELF SERVICE SALAD BAR
£2.25

TODAYS SPECIAL

HOME MADE SOUPS
£1.50

CHEF'S GRILL SPECIAL
T-BONE STEAK approx 18oz... £9.90
SIRLOIN STEAK approx 12oz... £8.90
FRIED CHICKEN BREAST... £4.90
GARLIC STEAK... £4.90

ALL ABOVE SERVED WITH
MUSHROOMS - TOMATOES - PEAS - CHIPS
STEAK SANDWICH WITH SALAD AND CHIPS... £3.90
SALAD AND CHIPS... £2.90
FRIED CHICKEN BREAST... £4.90
GARLIC STEAK... £4.90

ROAST DINNER SPECIAL
T-BONE STEAK... £9.90
SIRLOIN STEAK... £8.90
FRIED CHICKEN BREAST... £4.90
GARLIC STEAK... £4.90

OMELETTE'S SPECIAL
OMELETTE... £3.90
MUSHROOM - CHEESE... £3.90
MUSHROOM - CHICKEN... £3.90
MUSHROOM - TOMATOES... £3.90

ENGLISH HOT DISHES
STEAK & KIDNEY PIE... £4.50
SHEPHERD'S PIE... £4.50
SUPREME CHICKEN KIEV... £4.90
ALL ABOVE SERVED WITH CHIPS & PEAS OR BAKED BEANS

CHINESE SPECIAL
CHICKEN IN BLACK BEAN SAUCE... £4.90
LEMON CHICKEN... £4.90
BEEF IN BLACK BEAN SAUCE... £4.90
BEEF IN OYSTER SAUCE... £4.90

INDIAN SPECIAL
2 NAN BREAD... £1.50
CHICKEN CURRY... £4.90
CHICKEN KIEV... £4.90
BUTTER CHICKEN... £4.90

ITALIAN SPECIAL
SPAGHETTI BOLOGNESE... £4.90
CHICKEN MILANO... £4.90
RAGU... £4.90
PIZZA... £4.90

MEXICAN SPECIAL
CHILI BEANS & RICE... £4.90
HOT-SPICY CHICKEN... £4.90
CHICKEN CHILI... £4.90
JACKET POTATO... £4.90

BAKED BEANS
BAKED BEANS... £3.25
CORNISH PASTIE... £3.50
GRILLED LIVER, BACON, 2 EGGS... £3.50

2 JUMBO BANGERS & MASH... £2.90
2 JUMBO SAUSAGES - 2 EGGS - CHIPS... £2.90
2 JUMBO SAUSAGES - CHIPS - ONIONS... £2.90

TODAYS SPECIAL

HOT DESERTS SPECIAL
SERVED WITH HOT CUSTARD
6 VARIETIES... £1.50

INDIAN SPECIAL
2 NAN BREAD... £1.50
CHICKEN CURRY... £4.90
CHICKEN KIEV... £4.90
BUTTER CHICKEN... £4.90

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2 JUMBO SAUSAGES - CHIPS - ONIONS... £2.90

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GRILLED LIVER, BACON, 2 EGGS... £3.50

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2 JUMBO SAUSAGES - 2 EGGS - CHIPS... £2.90
2 JUMBO SAUSAGES - CHIPS - ONIONS... £2.90

JACKET POTATOES

Plain (vegetarian)	£1.80	£2.25
Plain with butter (vegetarian)	£1.80	£2.25
Autumn & lamb in tomato sauce	£2.75	£4.00
Beef Mashed Bolognese	£2.75	£4.00
Beef Mashed	£2.75	£4.00
Beef in Oyster sauce	£1.80	£2.25
Baked beans (vegetarian)	£1.80	£2.25
Baked beans & corned beef	£1.80	£2.25
Baked beans & chicken tikka	£1.80	£2.25
Baked beans & ham	£1.80	£2.25
Baked beans & veggie	£1.80	£2.25
Burgers sauce and cheese	£1.80	£2.25
Chicken & cheese (vegetarian)	£1.80	£2.25
Chicken & baked beans (vegetarian)	£1.80	£2.25
Chicken & chicken tikka	£1.80	£2.25
Chicken & corn (vegetarian)	£1.80	£2.25
Chicken & lettuce (vegetarian)	£1.80	£2.25
Chicken & onion (vegetarian)	£1.80	£2.25
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Chicken & ham	£1.80	£2.25
Chicken & veggie	£1.80	£2.25
Chicken & cheese (vegetarian)	£1.80	£



Photo History



TIRAMISU West Hampstead..August 1990

ANTIPASTI CALDI E FREDDI		
C.N. CUCINA NATURALE	Natural Kitchen	
C.V. CUCINA VEGETARIANA	Vegetarian Kitchen	
INVOLTINO DI SALMONE E GRANCHIO	Pouches of home marinated salmon with crab	5.50
C.V. FUNGHI ALLA GRIGLIA CON INSALATINA	Grilled oyster mushrooms with rucola salad	5.25
C.N. INSALATINA TIEPIDA DI MARE	A warm mixed fish salad with olive oil and lemon	7.00
CARPACCIO DI FILETTO CON SPINACI E SENAPE IN GRANA	Fine slices of raw beef with spinach and a sweet mustard dressing	6.50
FRITTATINA SALMONE E CARCIOFI	Salmon and artichoke pancake omelette	4.50
C.V. COMPOSTA DI VEGETALI CON SCAMORZA	Steamed mixed vegetables with a smoked cheese topping	4.80
PRIMI PIATTI		
GNOCCHI DI PATATE CON GORGONZOLA	A speciality of potato with gorgonzola	4.50
RAVIOLE DI SPINACI E RICOTTA	Large raviolo of spinach, ricotta and egg with a sage sauce	5.00
C.N. CANNELLONI DI MALANZANE E RICOTTA	Cannelloni with aubergine and ricotta cheese	4.50
SPAGHETTI AI FRUTTI DI MARE	Spaghetti with mixed fish	4.90
TAGLIOLINI GRATINATI GAMBERETTI E PROSCUTTO	Tagliolini with Parma Ham, shrimps gratin and parmesan	5.00
PENNE AL RAGU DI FILETTO E ORIGANO	Pasta quills with diced beef in a tomato and oregano sauce	4.50
RISOTTO ASTACO	Risotto with lobster	6.00
C.V. TAGLIATELLE CON CARCIOFI	Homemade tagliatelle with artichoke	4.50
C.V. CREMA DI POMODORO	Vegetable Soup	3.75
PASTA AS A MAIN COURSE £6.50		

PESCI E CROSTACI		
C.N. FRITTO DI ZUCCHINE SOGLIOLE E SPADA AGRO DOLCE	Sword fish and sole, with deep fried courgettes with sweet and sour sauce	9.50
C.N. SALMONE AL VAPORE, ACETO BALSAMICO E CIPOLLOTTI	Escalopes of salmon steamed with vinegar and spring onion	9.50
MEDAGLIONE DI PESCATRICE SPINACI COZZE	Medallions of monkfish with mussels and spinach	9.50
BRANZINO CON FINOCCHI	Seabass with fennel	14.00
GAMBERI IN FILO PASTRI CON FUNGHI	Prawns in filo pastry with mushrooms	9.50
CARNI POLLAME E FRATTAGLIE		
GALLETTO AL LIMONE MARINATO	Baby chicken with lemon marinade	8.00
FEGATO TRIFOLATO AL TALEGGIO E SPINACI	Dutch calves liver with spinach and cheese	9.00
BRACIOLETTE DI VITELLO TIRAMISU	Speciality of Tiramisu	10.00
FILETTO DI MANZO GRATINATO PIO CESARE	Fillet of beef gratin with red wine sauce	12.00
C.N. COSTOLETTE D'AGNELLO ALLA GRIFLIA CON RADICCHIO	Lamb cutlets on a bed of red lettuce	9.20
LEGUMI		
SPINACI SALTATI	Leaf spinach sauted	1.75
INSALATINE NOVELLE	Mixed salad	1.75
DOLCI		
TIRAMISU		3.00
MILLE FOGLIE		3.00
COFFEE AND PETIT FOURS		1.85
V.A.T is included in the price of the meal.		
THERE IS NO SERVICE CHARGE.		

TOKYO DINER Leicester Square, London

SORRY: NO CHEQUES
NO CREDIT CARDS



CASH ONLY, PLEASE

2 NEWPORT PLACE • LEICESTER SQUARE • LONDON WC2H 7JJ
OFFICE TEL: 071 434 1414 • FAX: 071 434 1415 • RESTAURANT: 071 287 8777

DONBURI: A SINGLE-COURSE MEAL IN A BOX

These consist of a large portion of rice, with one of the following toppings:

TAMAGO DON	Egg, onion and spring onion	¥3.45
OKAYO DON	Chicken and Egg	¥4.90
KATSU DON	Pork fried in bread crumbs	¥5.30
GYU DON	Beef, onion and spring onion	¥5.30
TA NIN DON	Beef and egg	¥5.30
CHICKEN TERIYAKI DON	Chicken coated in Teriyaki sauce	¥5.90

BENTO BOX: A FOUR-COURSE MEAL IN A BOX

These are complete meals in themselves. They are served in a Bento box which is divided into four compartments. These include rice, salad and cooked vegetables, a little raw fish, and one of the following "main" items:

VEGETABLE CROQUETTE BENTO	Vegetable croquette	¥5.90
PORK CROQUETTE BENTO	Pork croquette	¥5.90
CHICKEN KATSU BENTO	Chicken fried in bread crumbs	¥5.90
TOM KATSU BENTO	Pork fried in bread crumbs	¥5.90
MIXED FRY BENTO	Chicken, Prawn and Mackerel	¥5.90
PORK GINGER BENTO	Pork fried with ginger	¥5.90
BEEF GINGER BENTO	Beef fried with ginger	¥5.90
CHICKEN TERIYAKI BENTO	Chicken coated in Teriyaki sauce	¥5.90
SALMON TERIYAKI BENTO	Salmon coated in Teriyaki sauce	¥5.90
SALMON FRY BENTO	Salmon fried in bread crumbs	¥5.90

SUSHI

6 finger-pieces and 6 roll-pieces
12 roll-pieces

にぎりセット ¥6.00
巻きセット ¥4.90

JAPANESE-STYLE CURRY

Strong flavours do not form part of Japanese cooking. Curries are very mild.

CURRY	Beef and vegetable curry	¥5.90
KATSU CURRY	As above, with Ton Katsu	¥6.50

NOODLES AND SOUP

SOBA	Brown noodles in soup (contains meat)	¥4.50
UDON	White noodles in soup (contains meat)	¥4.50
MISO SHIRU	Soya-bean broth	¥0.50

DESSERTS

Flavoured with Japanese Green Tea

抹茶アイスクリーム ¥1.50
抹茶 ¥1.50

DRINKS

HOUSE WINE (RED OR WHITE)	¥1.50
SAPPORO	¥1.50
KIRIN LAGER	¥1.50
CARLSBERG LAGER	¥1.50
SAKE (HOT OR COLD)	¥1.50
COKE	¥1.50
DIET COKE	¥1.50
7 UP	¥1.50
TANGO / SPARKLING MINERAL WATER	¥1.50
COFFEE	¥1.50

CASH ONLY, PLEASE

NO TIPPING: IF YOU SMOKE, PLEASE CONSIDER OTHERS
IF YOU'VE ENJOYED YOUR MEAL, PLEASE COME AGAIN

AUTHENTIC JAPANESE FOOD AT ATTRACTIVE PRICES

DINER - MENU

BENTO SET MEALS

These are complete meals, presented in Bento Boxes which are divided into four compartments. There is no formality about these meals, you can eat them in any order you like. Beware of the little mound of Wasabi (strong green horseradish). Many people like to dilute it with soya sauce and then dunk the Sashimi (raw salmon) into the resulting mixture. The taste is unique.

1 VEGETABLE CROQUETTE BENTO 2 PORK CROQUETTE BENTO

These dishes date from the Meiji era, when Japan first opened up to the West. They are typical Home cooking: potato croquettes, flavoured Japanese-style energetic. They are a very popular fuel for the young and energetic.

Served with rice, salad, cooked vegetables, cooked prawn and salmon SASHIMI Whole meal: £6.90

3 TON KATSU BENTO 4 CHICKEN KATSU BENTO

These dishes also date from the Meiji era. They consist of chicken or pork ("Ton") fried in crisp Japanese Bread crumbs. You can add Ton Katsu sauce, which is a mild Japanese version of Brown sauce. "Katsu" means to win. Ton Katsu is so popular that in Tokyo there are many restaurants which serve nothing but this winning dish.

Served with rice, salad, cooked vegetables, cooked prawn and salmon SASHIMI Whole meal: £8.50

5 PORK GINGER BENTO 6 BEEF GINGER BENTO

Like all Japanese food, these dishes are very mild. They consist of slices of pork or beef, braised in our Chef's secret sauce. The result is delicious. Even the most sceptical beginner will be won over to Japanese cooking by these dishes and will soon be back at our tables.

Served with rice, salad, cooked vegetables, cooked prawn and salmon SASHIMI Whole meal: £9.90

7 CHICKEN TERIYAKI BENTO 8 SALMON TERIYAKI BENTO

"Teriyaki" means shining-cooked. The chicken or salmon is flambéed in Teriyaki sauce, which is based on Mirin (cooking Sake) and Soya sauce. This produces a deep, dark glaze and gives the dish a rich, slightly sweet flavour.

Served with rice, salad, cooked vegetables, cooked prawn and salmon SASHIMI Whole meal (Chicken): £9.90
Whole meal (Salmon): £11.90

9 SALMON FRY BENTO 10 MIXED FRY BENTO

We have daily deliveries of fresh Scottish salmon or, if you want variety, the Mixed Fry consists of prawn, mackerel and chicken. These are dipped into lightest grade of vegetable oil. Try them with a little Ton Katsu sauce.

Served with rice, salad, cooked vegetables, cooked prawn and salmon SASHIMI Whole meal (Mixed Fry): £9.90
Whole meal (Salmon): £11.90



Photo History

TOKYO DINER—Leicester Square London May 1993

JAPANESE-STYLE CURRY

31 CURRY

There are virtually no strong, hot flavours in Japanese cooking. Perhaps it is because they are so mild that you can taste the beef, vegetables and the wide range of spices that goes into our curries. Served with rice, a little salad and Fukujinzuke (bright red pickled radish).

Single course meal: £5.90

32 KATSU CURRY

Exactly as above, but served with a piece of Ton Katsu (pork cutlet, fried in crisp Japanese Breadcrumbs).

Single course meal: £6.50

SOUP-NOODLES

41 UDON

You may think that Japanese noodles are called "Ramen" (as in Juzo's film "Tampopo"), but in fact Ramen have their origin in China. The noodles at Tokyo Diner are unique to Japan. Udon noodles are thick and soft. They are made from plain white flour which gives udon its doughy flavour and texture. If you've never had Japanese noodles, try these.

Served with hot soya-based soup (with or without chicken).

Large bowl: £4.50

42 SOBA

Soba noodles are thin and brown. Soba is made from buckwheat, which gives it a distinctive flavour. The taste is so good it can become an obsession: people travel all over Japan just to visit places where soba is made and there is a T.V. game-show where contestants are shown pictures of soba and have to name the shop it comes from.

Served with hot soya-based soup (with or without chicken).

Large bowl: £4.50

SUSHI

51 NIGIRI SET

Nigiri-sushi consists of pieces of seasoned rice, served with a variety of toppings: salmon, prawn, tuna, mackerel and omelette. The set comes with six pieces of Hosomaki-sushi (see below). Try eating them with your fingers, so that you can dip only the topping (not the rice) into the little saucers of soya sauce. If you like Wasabi (green Japanese horseradish), mix a little in with the soya sauce.

52 HOSOMAKI SET

Legend has it that gamblers were so engrossed in their game that they could not leave the card table to eat. They ordered sushi to be rolled up in Nori (paper-thin dried seaweed) to keep their fingers from getting sticky. Our set consists of twelve pieces of Hosomaki-sushi. If you are trying sushi for the first time this is your best bet.

DONBURI

In Japan, rice is at the very heart of every meal, in fact the words for "breakfast", "lunch" and "dinner" are "morning rice", "midday rice" and "evening rice". At Tokyo Diner, we only use the best quality rice imported from Japanese producers. Moreover, since so much water is absorbed during the cooking process, we only use filtered water. When you order Donburi, you get a large portion of our rice, served in a box with one of the following toppings:

21 TAMAGO DON

A simple but subtle harmony of egg, spring onion and Dashi (Japanese stock). You will be surprised at how satisfying it is.

Served on top of a large portion of rice.

22 OYAKO DON

Tamago Don (as above), together with pieces of chicken. In Japanese "oyako" means "Parent and Child", which poses the question "which came first the chicken or the egg?"

Served on top of a large portion of rice.

23 TANIN DON

Tamago Don (as above), together with pieces of beef. "Tanin" means "no relation". Whichever way you look at it, there is no relation between beef and egg.

Served on top of a large portion of rice.

24 KATSU DON

Tamago Don (as above), together with pieces of pork cutlet fried in crisp Japanese Breadcrumbs, and then fried in vegetable oil.

Served on top of a large portion of rice.

25 GYU DON

Slices of beef, sautéed with Dashi (Japanese Stock) and spring onion. In Japan there are many diners which serve nothing but this classic Donburi.

Served on top of a large portion of rice.

26 CHICKEN TERIYAKI DON

Slices of chicken, flambéed in Teriyaki sauce to give a rich, slightly sweet glaze.

Served on top of a large portion of rice.

Single course meal: £5.30

Single course meal: £5.30

Single course meal: £5.90

DONBURI

In Japan, rice is at the very heart of every meal, in fact the words for "breakfast", "lunch" and "dinner" are "morning rice", "midday rice" and "evening rice". At Tokyo Diner, we only use the best quality rice imported from Japanese producers. Moreover, since so much water is absorbed during the cooking process, we only use filtered water. When you order Donburi, you get a large portion of our rice, served in a box with one of the following toppings:

21 TAMAGO DON

A simple but subtle harmony of egg, spring onion and Dashi (Japanese stock). You will be surprised at how satisfying it is.

Served on top of a large portion of rice.

Single course meal: £3.45

22 OYAKO DON

Tamago Don (as above), together with pieces of chicken. In Japanese "oyako" means "Parent and Child", which poses the question "which came first the chicken or the egg?"

Served on top of a large portion of rice.

Single course meal: £4.90

23 TANIN DON

Tamago Don (as above), together with pieces of beef. "Tanin" means "no relation". Whichever way you look at it, there is no relation between beef and egg.

Served on top of a large portion of rice.

Single course meal: £5.30

24 KATSU DON

Tamago Don (as above), together with pieces of pork cutlet dipped into beaten egg, coated with crisp Japanese Breadcrumbs, and then fried in the lightest vegetable oil.

Served on top of a large portion of rice.

Single course meal: £5.30

25 GYU DON

Tamago Don (as above), together with pieces of beef. In Japan there are many diners which serve nothing but this classic Donburi.

Served on top of a large portion of rice.

Single course meal: £5.30

JAPANESE-STYLE CURRY

There are virtually no strong, hot flavours in Japanese cooking. Perhaps it is because they are so mild that you can taste the beef, vegetables and the wide range of spices that goes into our curries. Served with rice, a little salad and pickled radish).

Single course meal: £5.90

Exactly as above, but served with a piece of Ton Katsu (pork cutlet, fried in crisp Japanese Breadcrumbs).

Single course meal: £6.50

SOUP-NOODLES

Japanese noodles are called "Ramen" (as in Juzo's film "Tampopo"), but in fact Ramen have their origin in China. The noodles at Tokyo Diner are unique to Japan. Udon noodles are thick and soft. They are made from plain white flour which gives udon its doughy flavour and texture. If you've never had Japanese noodles, try these.

Served with hot soya-based soup (with or without chicken).

Large bowl: £4.50

Soba noodles are made from buckwheat, which gives it a distinctive flavour. The taste is so good it can become an obsession: people travel all over Japan just to visit places where soba is made and there are game-shows where contestants are shown pictures of soba and have to name the shop it comes from.

Served with hot soya-based soup (with or without chicken).

Large bowl: £4.50

SUSHI

Nigiri-sushi consists of pieces of seasoned rice, served with a variety of toppings: salmon, prawn, tuna, mackerel and omelette. The set comes with six pieces of Hosomaki-sushi (see below). Try eating them with your fingers, so that you can dip only the topping (not the rice) into the little saucers of soya sauce. If you like Wasabi (green Japanese horseradish), mix a little in with the soya sauce.

Nigiri Set (a light meal) £6.00

52 HOSOMAKI SET

Legend has it that gamblers were so engrossed in their game that they could not leave the card table to eat. They ordered sushi to be rolled up in Nori (paper-thin dried seaweed) to keep their fingers from getting sticky. Our set consists of twelve pieces of Hosomaki-sushi. If you are trying sushi for the first time this is your best bet.

Hosomaki Set (a light meal) £4.50

TOKYO DINER
2 NEWPORT PLACE
LONDON, WC2H 7JJ
071 287 8777

"OPEN TILL MIDNIGHT 365 DAYS"

Server MANAGE Tue 04.May.93 7:02pm

Table 213 Covers 2

1 CHKN KTS DEN 8.50

1 CHKN TER BEN 9.90

Total 18.40

CASH 20.40

Change 2.00

NO TIPPING
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Photo History

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TOSSSED SALAD95
NATURE'S FRESH GREEN SALAD PLATTER 2.95
CHEF'S SALAD 3.95
Julienne of Roast Beef, Pork, Chicken, Cheese,
Hard Boiled Egg & assorted Garnish
All Salads served with choice of Dressing.

ROMA'S SPECIAL FROZEN DRINKS 2.65
MARGARITAS - DAIQUIRIS - PINA COLADA
BANANA - STRAWBERRY - PEACH -
CHERRY - PINEAPPLE

**OUR OWN FAMOUS RECIPE
MADE WITH FRESH
SEASONAL FRUITS**
(when available)

**KING
SIZE
SPECIAL**

AVAILABLE NON-ALCOHOLIC FOR CHILDREN 1.95

TAKE OUT ORDERS .60 PER ENTREE
SHARING CHARGE .50
No Sharing Charge for Children under 12

American Express, Visa & Master Card Accepted

**TONY ROMA'S
A PLACE FOR RIBS**

46-47 ST MARTIN'S LANE, LONDON, ENGLAND

All Entrees, Daily Specials and Burgers include
Homemade Cole Slaw, French Fries or Baked Potato
— No baked potato served after midnight —

SPECIALTIES

Basket of my World Famous
BARBECUED RIBS OR CHICKEN
No Cole Slaw or Potatoes

BABY BACK RIBS LARGE PORTION 4.95
SMALL PORTION 2.95

CHICKEN - HALF 3.50

**My World Famous
BARBECUED BABY BACK RIBS**

DINNER PORTION 5.95
LUNCH PORTION (12 NOON to 5.30 P.M.) 3.95

BARBECUED CHICKEN & RIBS 5.95

BARBECUED CHICKEN
DINNER PORTION - HALF CHICKEN 5.45

FILET MIGNON ON A SKEWER
Specially marinated and prepared
on a skewer, with vegetables 4.95

LONDON BROIL, Sliced thin with natural gravy
DINNER PORTION 4.95
LUNCH PORTION (12 NOON to 5.30 P.M.) 3.95

ROMA BURGER 3.95
One Half Pound of Choicest Meats specially
seasoned and served on Pita Bread or Roll
With Cheese Add35

BEEF OR PORK SANDWICH
Thinly sliced, served on Twin Rolls
with Roma Dip or Barbecue Sauce 3.95

RIVER TROUT, broiled or pan fried,
with Tartar Sauce and Lemon
DINNER PORTION 4.95
LUNCH PORTION (12 NOON to 5.30 P.M.) 3.95

USA
MASSACHUSETTS
NEW YORK
MARYLAND
GEORGIA
FLORIDA
OHIO
MICHIGAN
TEXAS
CALIFORNIA
HAWAII
NEVADA

SOON TO OPEN
LOUISIANA
ARIZONA
CONNECTICUT
WASHINGTON, D.C.
ILLINOIS
AUSTRALIA
OTHER COUNTRIES
JAPAN
CANADA
BAHAMAS

Lunch Portions served from 12 Noon to 5.30 pm

DAILY SPECIALS

MONDAY
BAKED MEAT LOAF
Served with Mushroom and
Tomato Sauce, Parsley Potatoes
DINNER 3.95
LUNCH 3.45

TUESDAY
HOT TURKEY PLATTER
Served with Giblet Gravy
and Cranberry Sauce
DINNER 3.95
LUNCH 3.45

WEDNESDAY
POT ROAST
Served with Gravy and
Parsley Potatoes
DINNER 3.95
LUNCH 3.45

THURSDAY
CHICKEN PARMIGIAN
With fresh Tomato Sauce
and Mozzarella Cheese
DINNER 3.95
LUNCH 3.45

FRIDAY
ROAST LOIN OF PORK
Served with Gravy
and Apple Sauce
DINNER 3.95
LUNCH 3.45

BEVERAGES

Coffee or Tea65
(PER SERVING)65
Sanka65
Milk75
All Soft Drinks75
All Juices75
Perrier, sparkling95
Evian, non-sparkling95

WINES

IMPORTED WHITE or RED
Bottle 5.00
Glass 1.00

BEERS

Becks 1.00
Michelob 1.50
Lowenbrau 1.50
Lowenbrau Pils 1.50

OUR SPECIAL COFFEES

Espresso 1.00
Cappuccino 1.50
Cappuccino L'Amour 2.50
With our special blend of
five liqueurs 2.50

Not responsible for food ordered WELL DONE
Gratuity NOT included.
VAT included in all prices.

TRAUBE TONBACH—Tonbach Germany





Photo History



TRAUBE TONBACH—Tonbach Germany

Tageskarte

Freitag, den 14. Februar 1966

KALTE VORSPESSEN

V1	Wintersalat mit Garnelen und Wachtel, Brioche	16.50
V2	6 Feinschnitt auf Eis mit Chesterbrot	18.00
V3	Hausgebackener Lachs mit Dillsaft	21.00
V4	Wintersalat und Wintersalat	22.00
V4	Hausgemachte Gänseleberparfait mit Portweingelee	
V4	an kleinen Salat, Brioche	

SUPPEN

	Cremesuppe Schweizer Art	4.50
	Kresserabbeuge mit Lachstreifen	7.50

MENUS

	Cremesuppe Schweizer Art	
	Salate der Saison	

N1	Frisches Kabeljaufilet Grenobler Art in der Eihülle, Petersilienkartoffeln	21.00
N2	Frisches Kabeljaufilet Grenobler Art in der Eihülle, Petersilienkartoffeln	25.00
N3	Schweinende aus Stück gebraten, Morchelsauce, Broccoli in Mandelbutter und Kartoffelbällchen	27.00
N4	Großes von Edelweiss mit Krustentieren auf Blattspinat, Fleischn und Patna Reis	31.00
N4	Kalbssteak und Brisele mit Champignons, Sauce Bernaise, Prinzessbohnen und Krokotten	
	Woccafleisch mit Karneleisepflege	

FÜR DEN KLEINEN HUNGER

	Frisches Kabeljaufilet Grenobler Art in der Eihülle, mit Kapern und Zitronenschnittchen gebraten und Petersilienkartoffeln	14.50
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HAUPTGERICHTE

1	Wiesmuscheln auf Französischer Art mit Knoblauch und Tomaten in Würstchen, Röstbrotstücken	18.50
2	Rehshühnchen mit Waldpilzen, handgeschabte Eierspätzle und Preiselbeeren	19.50
3	Kalbsleber Berliner Art mit gedünsteten Apfelscheiben, Röstbrotstücken und Kartoffelpüree	25.00
4	Kalbsbrüste in Butter mit frischen Trompeten-Pfifferlingen gebraten und Krokotten	26.00
5	Lammfilets mit Champignons, Tomatenconcoques und Kräuterbutter überkrustet, Prinzessbohnen und Lyoner-Kartoffeln	27.00
6	Horweger Lachsschnitz mit Garnelen und Kräutern gebraten und Dillkartoffeln	30.00
7	Pfefferlendensteak mit Sauce Bernaise, Prinzessbohnen und gratinierten Kartoffeln	35.00
8	Ganser Wildhase Rücken mit Wacholdersauce, Austernpilzen, Rosenkohl, Krokotten, Eierspätzle, Preiselbeeren, Apfelmus	55.00

DESSERTS

4.50

Kalte Vorspeisen

Carpaccio von gebratener Rinderleber in Balsamicoessigmarinade mit kleinem Salat	22.-
Hausgebratener schottischer Wildlachs mit Kaviarcreme und Avocado-Salat	25.-
In Wacholder gebratener Schwarzwälder Forellenfilet, Sahneerrettich	12.50
Salate der Saison mit Krebsen, Garnelen und Wachteln in Sherryessigdressing	22.-
Cocktail von bretonischem Hummer	28.-

Suppen

Kraftbrühe mit Marklöffchen oder Flädie	4.50
Hummerrahmsuppe mit Whiskysahne	11.-
Altschwäbische Hochzeitssuppe	6.-
Badische Schneckenuppe mit Röstbrotstücken	8.-
Tomatencremesuppe mit Champignons und Basilikum	

Kleine Karte

Verschieden belegte Bauernbrote mit Wurst oder Käse mit rohem oder gekochtem Schinken	7.- 9.-
Skandinavischer Räucherlachs mit Lachs, Aal, Forelle, Sahneerrettich, Toast und Butter	25.-
Zarte Mergellets in saurer Sahne mit Apfel-, Zwiebel- und Gurkenstreifen, Landbrot	13.50
Schwarzwälder Bauchschinken am Stück Butter und Bauernbrot	15.50
Kohlwälder Bauernwieser nach Art des Hauses	16.50
Rostbeef kalt, rosa gebraten mit Remouladesauce, Mixed-Pickles, Brot und Butter	17.-
Gefülltes Salat mit Früchten, Champignons, Spargel und Toast	14.50
Zünftiges Traube-Brettchen Schwarzwälder Rauch- und Hirschschinken, Blut- und Leberwurst, Landjäger, Forellenfilet, Kirschwasser, Landbrot und Butter	22.-
Beefsteak Tatar am Tisch für Sie zubereitet	20.-
Gemischte Käseplatte mit Oliven, Butter und Bauernbrot	11.50
1 Paar Frankfurter Würstchen mit geriebenem Meerrettich, Senf und Bauernbrot	7.-
Gefülltes Blätterteig-Pastetchen mit feinem Kalbfleischragout	9.50
Kalbschnitzel auf Toast mit Früchten und Käse überbacken	17.-
Rumpsteak mit grünem Pfeffer, Sahneerrettich und Prinzessbohnen	20.-

Kleine Karte

Verschieden mit rohem	
Skandinavischer Räucherlachs, Aal, Forelle, Sahneerrettich, Toast und Butter	
Zarte Mergellets in saurer Sahne mit Apfel-, Zwiebel- und Gurkenstreifen, Landbrot	
Schwarzwälder Bauchschinken am Stück Butter und Bauernbrot	
Kohlwälder Bauernwieser nach Art des Hauses	
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Kalbschnitzel auf Toast mit Früchten und Käse überbacken	17.-
Rumpsteak mit grünem Pfeffer, Sahneerrettich und Prinzessbohnen	20.-

Fische und Krustentiere

Schwarzwälderforelle blau mit zerlassener Butter oder mit Mandeln gebraten, Petersilienkartoffeln	22.-
Nordsee-Seezunge Müller Art in brauner Butter mit Dillkartoffeln	36.-
Medallions vom Seeteufel mit Kräutern und Knoblauch überkrustet, Schwenkartoffeln mit Walnüssen	32.-
Pochierte Zanderschnitz mit Krustentieren in Hummersauce mit Patna-Reis	28.-

Fleisch und Geflügel

Kalbsleberschnitz mit grünem Pfeffer und Kräutern, Röstspeckscheiben, Kenia-Bohnen und Krokotten	25.-
Rinderlendenstreifen mit Pfefferlingen in Calvadosauce und grüne Nudeln	30.-
Kalbsnierensteine in Dijonsensauce mit Estragon, grüne Bohnen und Lyoner-Kartoffeln	24.-
Perihühnchen auf Austernpilzen mit Basilikumsauce, glacierten Gemüse und Mandelkartoffeln	27.-
Kalbsrückensteak Florentiner Art, tourniertes Gemüse und gratinierte Kartoffeln	34.-
Rehmedallions mit Steinpilzen überkrustet, Morchelsauce, handgeschabte Eierspätzle und Preiselbeeren	36.-
Filetsteak Rossini mit gebratener Gänseleber, Prinzessbohnen und Dauphin-Kartoffeln	38.-
Kalbsbrüste gebraten mit Trüffelsauce, Blattspinat und Berner Rösti	26.-
Geschneitztes Kalbsfilet mit Champignons in Kräutersahnesauce, handgeschabte Eierspätzle	32.-

Grüne Feigen, Mangos und Lychees mit Blutorangen-Sorbet und Eierlikör	8.50
Frische Ananas- und Kiwistreifen auf Walnußeis, Maracujaschmousse	9.-
Pochierte Williamsbirne mit feinen Eisröhlchenstreifen und Früchtearrangements	9.50
Schwarzwälderbecher nach Art des Hauses	10.50
Ganzer Königspflaum mit Spitzen von Tannenhonigparfait und Orangenfilets	11.-
Kirschwasser-Rahmsoufflé mit Mousse au chocolat und marinierten Erdbeeren	12.-
Flambierter Eis-Cugelhupf mit Rum-Sultaninen und gerösteten Nüssen, umgeben von Früchten	13.50



TREGLOS HOTEL & RESTAURANT

Padstow Cornwall

TREGLOS HOTEL & RESTAURANT

PROPRIETORS MR. & MRS. BARLOW
CONSTANTINE BAY
NORTH CORNWALL
PADSTOW

RESTAURANT

TREGLOS



MENU

£8.50 inc VAT

TABLE D'HOTE DINNER

FULL A'LA CARTE MENU AVAILABLE ON REQUEST

GUESTS ARE REQUESTED TO

ORDER IN THE BAR/LOUNGE

LIQUOR COFFEE, from £1.00

CHEF DE CUISINE
Mr Paul Becker

MAITRE D'HOTEL
Mr Wall Vellacott

CHEESE, BISCUITS AND COFFEE - COMPLIMENTARY

TABLE D'HOTE DINNER

£8.50 inc VAT

WEDNESDAY

JUS DES FRUITS FRAPPE

CHARTREUSE 'A LA' PELERIN

(Crab and cucumber mousse
finished with celery and horseradish)

SALAD CECILIA

(Apples, celery, almonds, cream
and peppers)

OEUF BROUILLES MIRAMAR

(Scrambled eggs with Julienne of
tongue and ham)

-000-

CONSOMME DE BOEUF

CREME CLAREMONT

(Asparagus soup finished with
chicken and cream)

(Fish may be taken as an Entree or Main Course)

COUJONS DE MOINE DON CARLOS

(Strips of Monkfish cooked in a cream
tomato sauce with mushrooms and tarragon)

DINDONNEAU ROTIE 'A LA' ANGLAISE

(Roast Turkey served with thyme and
onion seasoning, cranberry sauce and
roast gravy, chipolatas)

RAGOUT DE BOEUF BELLE GABRIELLE

(Diced beef cooked in a demi-glace sauce
with salsify, onions, brandy and angostura
served with rice)

Pommes Nouvelles

Legumes du
Jour

Pommes Delmonico

-000-

VACHERIN MONTMORENCY

(Meringue nest filled with cherries
Chantilly cream and chocolate)

COUPE HELENA

(Pears, vanilla ice cream and
chocolate sauce)

-000-

CANAPE LAITANCES

(Herring roes tossed in butter
on a toasted croute)

-000-

CHEESE, BISCUITS AND COFFEE - COMPLIMENTARY

CHEF DE CUISINE
Mr Paul Becker

MAITRE D'HOTEL
Mr Wall Vellacott



I'M EATING AT

Uncle Ian's

Special

MONDAY TO SATURDAY

Lunch Menu

£6.95

SERVED BETWEEN 11AM - 6PM

CHOICE OF SOUP

LOCKSHEN SOUP (WITH EVERYTHING)
BEAN AND BARLEY
OR

SOUP OF THE DAY
OR

CHOPPED LIVER OR EGGS & ONION

CHOICE OF ENTREE

SALT BEEF & CHIPS

VIENNAS & CHIPS

WORSHT EGGS & CHIPS

ROAST CHICKEN & CHIPS

CHICKEN CASSEROLE & POTATOES

CURRIED CHICKEN & RICE

BEEF GOULASH & RICE

BRAISED OXTAIL CASSEROLE

SALT BEEF OMELETTE & CHIPS

MEAT LOAF, MASH & PEAS

MEAT BALLS & RICE

STUFFED BREAST OF LAMB & VEGETABLES

FRIED FISH & CHIPS (PLAICE OR HADDOCK)

GRILLED FISH & BOILED POTATOES (PLAICE OR HADDOCK)

CHICKEN LIVERS, RICE & ONIONS

LIVER & ONIONS, MASHED POTATOES & PEAS

TUNA OR CHICKEN SALAD

VEGETARIAN BURGER AND CHIPS

SPAGHETTI NEAPOLITAN

OR DISH OF THE DAY

DESSERTS

APPLE PIE OR LOCKSHEN PUDDING

STEAMED PUDDING WITH SYRUP & CUSTARD

TEA OR COFFEE

Any changes to the above Menu could be charged as an extra - Please ask you waiter/waitress
THIS MENU IS NOT AVAILABLE ON BANK HOLIDAYS

UNCLE IAN'S Temple Fortune London

SNACKS - BREAKFASTS - DESSERTS

SNACKS

Served Any Time from 10-00a.m.

BEANS ON TOAST	2.25	EGGS ON TOAST	2.95
WORNIE, EGGS & CHIPS	4.95	PLAIN OMELETTE & CHIPS	2.95
WOLAN RABBIT	2.95	MUSHROOM OMELETTE & CHIPS	3.50
BUCK BARBIT	3.95	CHEESE OMELETTE & CHIPS	3.50
TUNA MELT	3.95	SALT BEEF OMELETTE & CHIPS	4.95
SCRAMBLED EGGS, ONIONS & TOMATOES	3.95	FALAFEL IN PITTA WITH SALAD	2.95
CHEESE & MUSHROOM OMELETTE WITH CHIPS	3.95	JIMMY'S SPECIAL OMELETTE (Peppers, Onions, Mushrooms, Salami)	3.95

Breakfast

Fruit Juice

French Toast - Chole Bread Soaked in Egg and Lightly Fried Served with Maple Syrup & Scrambled Eggs

Eggs, Smoked Beef, Beans & Portion of Toast

OR

Kippers & Eggs with Toast

OR

Any Combination you require Includes Coffee or Tea

4.95

DAILY BRUNCH

Served 9-30 - 11-30a.m.

Scrambled Eggs

Smoked Salmon

Chopped Herring & Olives

Bagels, Toast

Coffee Tea

5.95

SERVICES:

Meals served, Hot, Cold, Cut or Uncut in your Lap. N/C
Two Black Grief or Aggravation to Staff 50p
SERVICE GOOD OR BAD NOT INCLUDED!!

OUR DELI-CORNER

Every Day especially Sunday Morning

FRESH SALADS

SMOKED SALMON

BAGELS

VIENNAS

HERRINGS

ETC.....

OUR ENTIRE MENU IS AVAILABLE AS TAKE-AWAY IN CONTAINERS OR TRAYS

HOME CATERING

WE ALSO CATER FOR PARTIES

16 PLATTERS OF MEATS

PLATTERS OF SANDWICHES & ROLLS

FRIED FISH

BOILED SALMON

BOWLS OF SALAD

ALL DRESSED ON PLATTERS AND READY FOR YOUR TABLE



TAKE AWAY A MEAL ON A TRAY
Our unique Take-Out Service offers you our FULL MENU to Take out as a Set Meal NO EXTRA CHARGE



nu? so what's the matter?

Your spouse found out you're having an affair? Well, have Uncle Ian cater it!!
You no-good brother-in-law is "visiting" for three months and eating you out of house and home? Have Uncle Ian send over a Going Away Party Platter!
The Overweight Bridge Club is out of control today? Ask Uncle Ian for Size 9 sandwiches!
Uncle Ian makes short sandwiches, tall sandwiches, fat sandwiches, never thin sandwiches, overstuffed sandwiches, open faced sandwiches, cold sandwiches, hot sandwiches and platters, too.
(ASK UNCLE IAN FOR ONE OF OUR CATERING BROCHURES)

You Ring!
We Bring!"

TO YOUR OFFICE, HOME,
SHOP, BOARDROOM
Ring or ask for details



DELI-DINER

Menu

of our Tasty Goodies

Uncle Ian says
"eat and enjoy!"

8, 9 & 10 MONKVILLE PARADE, FINCHLEY ROAD,
TEMPLE FORTUNE, LONDON NW11 0AJ
TEL: 081-458 3493 FAX: 081-458 8826

Beverages

AFTERNOON TEAS SERVED ALL DAY

COLD DRINKS

HOT DRINKS Tea, Coffee, Lemon Tea, Hot Chocolate, etc. 75p

DESSERTS

CHEESECAKE made to your taste's Recipe	1.75	CHEESE BLINTZES	1.75
LOCKHEEN PUDDING	1.75	APPLE BLINTZES	1.75
APPLE PIE	1.75	CHOCOLATE MOUSSE	1.75
APPLE & BLACKCURRANT PIE	1.75	APPLE CRUMBLE	1.75
APPLE STRUDEL	1.75	FRESH FRUIT SALAD	1.75
CHOC. PUDDING CAKE	1.75	FRUIT COMPOTE	1.75
CHOC. CHIP CAKE	1.75	ICE CREAM (Side Portions)	1.75
PECAN PIE	1.75	CUSTARD or ICE CREAM (Side Portions)	1.75
PASSION CAKE	1.75	SORBIT	1.75
STEAMED PUDDING with Golden Syrup & Custard	1.75	MELON (when available)	1.75
		LEMON MOUSSE CAKE	1.75
		BREAD PUDDING	1.75

SOUP

Ask Uncle Ian or Jimmy about Soup of the Day

HOME MADE

(KIDNEY, LENTIL, KNEEDLACE, LOCKHEEN)

World's Greatest Soup - Original Recipe

BEAN AND BARLEY - Uncle Ian's Mum's Recipe

(Beetroot then Cornish Honey) "Mum's Own"

SWISS AND SOUR CABBAGE BOBBIT

BEETROOT BOBBIT (Hot or Cold)

TOMATO with Rice

MUSHROOM

LENTIL

ONION

SPLIT PEA & Vienna

MINISTRONE

SANDWICHES

Served on Rye, White, Brown, Platzels, Bagels or Greek Rolls

SALT BEEF

TONGUE

PASTRAMI

ROAST BEEF AND SALAD

CHOPPED LIVER

TURKEY AND SALAD

SUPER HOT DOG

SUPER HOT DOG WITH CHEESE

CHICKEN AND SALAD

VIENNA ROLL (Pair of Viennas in Greek Roll)

DOUBLE DECKER COMBINATION SANDWICHES

For the Big Bigger All served with Fries, Slaw & Pickle

K.R.L.T. Lamb chops, Smoked Beef with crisp Lettuce & Tomato with a splash of Mayo

UNCLE IAN'S DELIGHT Double Decker Turkey, Salt Beef & Tongue with Cabbage & Dressing

JIMMY'S HEARTBURN Double Decker Pastrami, Tongue & Salami with spicy Relish

TONGUES FOR THE MEMORY Tongue, Salt Beef, Cabbage & Egg & Onion & Cucumber

BEER ENCOUNTER Double Decker Roast Beef, Chopped Liver & Shred Cabbage

PIANO TUNA Tuna with Peppers, Salad, Tomato, Onion with Cheese & Mayo

TOASTED SANDWICHES

CHEESE & TOMATO

EGG

TUNA

SALAMI

PIZZA SURPRISE

ROAST BEEF

TURKEY

PASTRAMI

CHOPPED LIVER

UNCLE IAN'S REUBEN SANDWICH

Lemon Salt Beef Topped with Sauerkraut & Mashed Cheese Grilled to Perfection

4.95

entrees

SOME OF THE FOLLOWING ENTREES ARE NOT ALWAYS AVAILABLE EVERYDAY Please ask your waiter/waitress

SALT BEEF & Chips or Lettuce

TONGUE & Chips or Lettuce

2 PAIR VIENNAS & Chips or Lettuce

SALT BEEF & VIENNAS Mixed & Chips or Lettuce

TURKEY & VIENNAS Mixed & Chips or Lettuce

CHICKEN & VIENNAS Mixed & Chips or Lettuce

ROAST CHICKEN With Chips or Lettuce

WORTH EGG & CHIPS

BAKED KIDNEY (Must Cook) Mash & Pot

REINER OXLEY (Must Cook) Mash & Pot

TURKEY SCHNITZEL With Mashed Potatoes & Pot

VEAL SCHNITZEL With Mashed Potatoes & Pot

STUFFED BREAST OF LAMB Bone Potatoes & Pot

LIVER With Onions, Mashed Potatoes & Pot

BEF KEBAB

Cubes of Beef Topped in Pine Bread with Salad & 1000 Island Dressing with Fries

5.95

SEE TODAY'S SPECIALS

LAMB CHOPS With Mashed Potatoes & Pot

BEF GOULASH With Rice

CHICKEN LIVERS With Rice/Mash & Onions

STUFFED NECK & Lamb

GEORGETTE MEAT BALLS & Rice

STEAK & MUSHROOM PIE Potatoes & Veg

ROAST TURKEY in Gravy, Mashed Potatoes & Pot

STUFFED CABBAGE Potatoes & Pot

5.95

SEE TODAY'S SPECIALS

UNCLE IAN'S BURGERS

Pure Beef Burgers in a Serrano Bun All Served with Fries

STRAIGHT BURGER 3.95 4.95

CHICKEN BURGER 4.95 5.95

UNCLE IAN'S BURGER 4.95 5.95

With melted cheese, cucumber, tomato, 1000 Island dressing

JIMMY'S SPECIAL 4.95 5.95

DIET BURGER Big Burger, 4.95 5.95

All the above Beef Burgers CAN BE SUBSTITUTED for Vegetarian Burgers

5.95

SEE TODAY'S SPECIALS

HOT JACKET 'TATER'

Any one of these fillings in an OVEN BAKED POTATO:

Mashed Cheese, Cabbage, Egg & Onion, Beans, Commercial Salad, Cream Cheese

6.95

SEE TODAY'S SPECIALS

HOT JACKET 'TATER' SPECIALS

Any one of these fillings in an OVEN BAKED POTATO:

Sausage, Tuna, Tuna Peppers, Curry Beef, Curry Chicken, Chili Con Carne, Bolognese Sauce

6.95

Any Additional Fillings 75p extra each

SEE TODAY'S SPECIALS

...AND FOR THE VEGETARIAN

MIXED VEGETABLE CURRY 4.95

VEGGY BURGER & CHIPS 4.95

VEGGY CHEESE BURGER 4.95

SALAD 4.95

SPAGHETTI NEAPOLITAN 4.95

salads, salads & more salads

CHICKEN SALAD Lettuce, Tomato, Cucumber & Selection of Salads

CEFF'S SALAD Lettuce, Tomato, Cucumber, Chicken, Potatoes, Lettuce, Tomato, Cucumber, Cold Side

BEET SALAD Lettuce, Tomato, Cucumber, Orange Cheese & Mixed Fruit Salad

SMOKED SALMON SALAD PLATTER Consistent of Hot Smoked Salmon with Mixed Salads accompanied by Bagels & Cream Cheese

TUNA SALAD With Mayonnaise, Lettuce, Tomato, Cucumber, Potatoes, Salads, Cakes & Celery etc.

EGG MAYONNAISE With Mixed Salad

5.95

5.95

FROM THE SEA

FRIED PLACE & CHIPS 5.95

FRIED HADDOCK & CHIPS 5.95

GRILLED PLACE & CHIPS OR 5.95

GRILLED POTATOES 5.95

OR BOILED HADDOCK & CHIPS 5.95

SALMON CUTLETS & CHIPS 4.95

FRIED GEFFITE FISH & CHIPS 4.95

5.95

SEE TODAY'S SPECIALS

BOOBALAS 2.95

Why was for Pease?

MATZO BREI 3.95

Scrambled or Omelette Style

5.95

SEE TODAY'S SPECIALS

SIDE SALADS

POTATO SALAD 1.50

COLORADO CONTINENTAL SALAD 1.50

TOMATO ONION & PEPPER SALAD 1.50

CORN CELERY & CABBAGE SALAD 1.50

SAUERBRAT CUCUMBER SALAD 1.50

1.50

SEE TODAY'S SPECIALS

FALAFEL With salad & Fries 3.75

3.75

PLEASE TURN OVER FOR SNACKS BREAKFASTS DESSERTS

SEE TODAY'S SPECIALS

SIDE PORTIONS OF SAVORIES & VEGETABLES

LATKAS 95

FRENCH FRIES 95

MASHED POTATO 95

HASH BROWNS 95

JACKET POTATOES 95

FRIED GEFFITE FISH BALLS from 1-25 20 each

STUFFED NECK 95

RICE 95

FINNISH 95

SWEET & SOUR CABBAGE 1-25

NEW GREEN CUES 1-25

POLISH CUES 70

BOILED GREEN CUES 70

FRIED GEFFITE FISH 1.95

SALMON CUTLET 1.95

VEGETABLE CUTLET 1.95

1.95

SEE TODAY'S SPECIALS

KIDDIES KORNER

8 YEARS OR YOUNGER

FISH FINGERS & FRIES 3.95

SAUSAGES & FRIES 3.95

BEF BURGER & FRIES 3.95

EGG & BEANS ON TOAST 3.95

SPAGHETTI HOOPS & FRIES 3.95

3.95

All the above served with a Cold Drink

Le. Coke, 7UP, Rubens etc.

followed by ICE CREAM

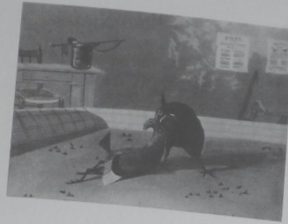
DON'T FORGET YOUR LOLLIPOP

FROM UNCLE IAN

WHEN YOU LEAVE



I found several menus that , for the life of me, I couldn't remember the name or where they were from, but they were too fascinating



'KNOCK DOWN'

Patate Novelle
(New potatoes)
Patate Fritte
(French fried potatoes)
Patate Saut 
Patate Lionesi
Spinaci Saltati
Fagiolini al Burro
Pisellini alla Romana
Zucchini Fritti
Cavolfiore alla Crema
Broccoli Lessati
Insalata Mista



'RECOVERY'

Bistecca alla Tartara
(Steak Tartare)
Contro Filetto Diana
(Steak Diane)
Contro Filetto al Pepe
(Pepper steak)
Bistecca di Vitellone alla Fiorentina
(Steak T. Bone Steak)
Chateaubriand alla Plancia 2 Persons
Bocconcini Prelibati allo Spiedo
(Kabob alla Greca)
Fagiano al Forno
(Pheasant)
Pernici in Terracotta
(Partridge)
Grouse al Forno alla Scozzese
(Grouse)
Quaglie Arrosto su Crostini
(Quail)
Piccione di Bosco al Forno
(Wood pigeon)
Anatra allo Spiedo
(Roast duck)
Anatra All'arancia
(Roast duck served with orange sauce)
Sella di Agnellino di Latte al Finocchio
(Collops/Lamb roasted with fennel sage, rosemary & cooked in white wine)



'ONE DOWN'

Piccatina di Vitello al Limone
(Lemon juice, butter, parsley & white wine)
Scaloppina di Vitello alla Windsor (Kelly)
(Slices of fillet of veal cooked in brandy sauce, with fresh cream & mushrooms)
Scaloppina di Vitello alla Romana
(Small slices of veal cooked with ham, sage & marsala sauce)
Cotoletta di Vitello alla Meneghina
(Veal on-the-bone cooked in butter & bread crumbs)
Lombatina di Vitello alla Cromwell
(T. Bone veal a speciality of the Cockpit)
Petto di Pollo alla Cosacca
(Breast of chicken stuffed with garlic in butter)
Pollo alla Casanova
(Fresh spring chicken jointed in small pieces & cooked in olive oil with hot chili pimentos, garlic, paprika, sage, sprinkled with fresh lemon & white wine)
Pulcino di Latte alla Diavola
(Baby chicken)
Contro Filetto (Entrec te) A.D. 1420
(Scottish sirloin steak cooked in the real old English style. Specially recommended)
Medaglioni di Filetto di Bue Mafiosi
(Filet steak cooked with tomatoes, anchovies, oregano, black olives, parsley & white wine)
Tournedor Etonian
(Tongue of beef cooked with truffles, port, butter, red wine & brandy)
Contro Filetto alla Plancia
(Filet steak cooked with truffles)
Filetto di Bue Stroganoff
(Filet Stroganoff)





Photo History



Allergy advice, symbols of allergens are represented as: C=celery, G=gluten, CR=crustaceans, E=eggs, F=fish, L=lapins, M=milk, MO=mollusc, Mu=mustard, N=nuts, P=peanuts, SE=sesame, S=soya, SU=sulphur dioxide/alcohol

Starters

- Creamy Tomato and basil soup (C,E,L) served with home stone-ground seeded bread (G) £5.95
- Trio of pates; chicken liver, game and farmhouse pates served with homemade pickles and chutney, (G,SU,Mu) served with homemade stone-ground seeded bread (G) £8.95
- Griddled goat cheese with poppy seeds, drizzled w/ Hallatrow hot salad, beetroot Carpaccio, lavender (M,N,SU) £7.50
- Pork belly crispy fried with Chinese 5 spice sticky glaze, Asian cr (G,SE,SU,P) £8.75

Meat and Fish

- Centre cut filet steak of Ashdale beef, chive potato cake, seasonal vegetables, green peppercorn sauce (SU,C,G,M) £24.95
- Frenched pork cutlet, stuffed with sage and onion and wrapped in prosciutto, balsamic vinegar jus, braised greens and roasted new potatoes (G,M,SU) £17.95
- Steak frites, grilled rib-eye steak with fat chips, grilled portabella mushrooms on the vine, watercress and herb garlic butter (M,) £22.95
- Thai seafood curry, jumbo shrimp, monkfish, king scallops, and salmon steamed w/ ginger and kaffir lime served in a rich creamy Thai curry sauce coconut rice (F,CR,M) £18.95
- Dry rubbed spiced salmon, mashed sweet potatoes, mango ginger salsa and red pepper coulis (F,SU,C,M) £15.75
- Corn-fed organic chicken breast, gratin dauphinoise potatoes, wild mushrooms and truffled Savoy cabbage, dark chicken jus (G,SU,M) £14.95
- Braised lamb shank w/garlic mashed potatoes, fresh vegetables and red wine gravy (G,SU,M) £19.95

Vegan

Chickpea and green lentils in a Middle - Eastern spiced salsa, stuffed in a roasted pepper topped with vegan cheese, served with brown rice and coriander oil £14.95

Dessert

- Rhubarb crumble stewed w/ vanilla and red wine, clotted cream ice cream (M,G,E) £5.95
- Lemon poset with homemade shortbread biscuits (M,G) £5.95
- Chocolate and cranberry bread and butter pudding, salted caramel ice cream (G,M,E) £5.95
- Baked Cornish brie with garlic and black onion seeds, crostini, dried fruits and seeds (M,SU,G,N,Se) £11.00 perfect to share
- Chocolate mousse trio laced with liquors £6.95 (E,M,SU,N)

P[®]

desserts £5.50

treacle tart with pineapple parfait
passion fruit gratin (10 min cooking time)
chocolate panettone torte
blackforest gâteau
blood orange jelly with pomegranate granata
pharmacy ice cream, biscuits
british and Irish cheeses, grape & apple pickle

tea, coffee, infusions £2.00

Jurancon Moelleux Domaine Bellegarde '97 France 21.00 gl 3.50
Chateau Filhot, Sauternes '90 France gl 7.50



Photo History



M E N U

VEGETABLE AND RICOTTA TERRINE WITH A WATERCRESS SAUCE	\$2.95
SALAD OF SMOKED HAM, SMOKED GOOSE AND SNOW PEAS	\$3.00
WARM WILD MUSHROOM AND BEER PAN WITH PRAWN AND CREAM SAUCE	\$2.95
PRAWN, CHICKEN AND OKRA GUMBO	\$2.25
MELON IN SEASON	\$2.95
ASSIETTE OF OAK SMOKED FISH WITH HORSERADISH CREAM AND FRESH PINEAPPLE	\$4.50
OYSTER AND MUSHROOM FRIES WITH PUMPKIN MUSTARD SAUCE	\$4.25
SALAD OF QUAIL EGGS AND PAPAYA WITH CHAMPAGNE AND CORIANDER DRESSING	\$3.75
AVOCADO AND MARINATED SALMON WITH OIL AND YOGURT DRESSING	\$4.00
MUSSEL AND SAFFRON SALSA CRUDA	\$2.50
MAIN DISHES	
GRILLED HALIBUT STEAK MARINATED WITH LIME AND GINGER	\$8.45
PAN FRIED SCALLOPS AND SOLE WITH TOMATO AND HERBS	\$8.95
PILLOWS OF PINK RIVER TROUT WITH A DELICATE MOUSSE AND CREAM BASIL SAUCE	\$5.45
SCAMPI, PRawns, MUSSELS AND BREAK IN A TOMATO SAUCE	\$6.45
CHARCOAL GRILLED BREAST OF CORNED CHICKEN WITH CALIFORNIAN CARPENTRY	\$8.75
CALF'S LIVER WITH PEACHED GRAPES AND A LIGHT CHERRY SAUCE	\$8.25
PAN FRIED CHICKEN WITH RED CABBAGE AND CRUSTACEA	\$7.25
GRILLED ONE EYE STEAK TOSSED SHALLOTS AND TOMATO	\$8.95
PILLARS OF VEAL WITH TARRAGON BUTTER	\$7.25
GARDEN VEGETABLES IN A CREAM AND PAPAYA SAUCE WITH FRESH NOODLES	\$4.25
WARM CARPENTRY CHEESECAKE WITH BAKED AND FRESH VEAL	\$6.25
HORSERADISH VEGETABLES	\$1.25
AVOCADO CARPENTRY FRIES	\$1.75
SIDE SALADS: CORN, BEANS, TOMATO AND ONION	\$1.95

M E N U

DESSERTS	
BLUEBERRY CHEESECAKE	\$4.25
FRESH LEMON TART	\$2.25
ENGLISH BURNT CREAM	\$2.25
LIGHT CHOCOLATE MOUSSE	\$2.25
SABLE BISCUITS LAYED WITH FRESH FRUIT AND CREAM	\$2.25
HOME MADE ICE CREAMS	
MANGO AND COCONUT	\$1.95
BITTER CHOCOLATE AND MINT	\$1.95
STRAWBERRY AND YOGURT	\$1.95
CARAMEL ICE CREAM WITH HOT CHOCOLATE SAUCE	\$1.95
HOME MADE SORBETS	
THREE CITRUS—ORANGE, LEMON, LIME	\$1.25
RASPBERRY AND ROSEWATER	\$1.95
BLACKCURRANT AND KIRSCH	\$1.95
A SELECTION OF CHEESES WITH CRUSTIES	\$3.95
COFFEE—ESPRESSO, FILTER, CAPPUCCINO	\$ 60
TEA—INDIAN, CHINA, CARAMEL, EARL GREY	\$ 80
BAR TABLER	
ONE 100% WHISKY, VODKA	\$3.45
BRANDY AND LIQUEURS	\$2.95
VERMOUTH, SHERRY AND PORT	\$1.95
BABY MUGGS	\$ 35
FRUIT JUICES	\$ 55
BANDY—MINERAL WATER	\$ 75
HOUSE WINE PER GLASS	\$1.25
IF IN THE GARDEN OF BRASSERIE TO SERVE LARGE MEASURES OF 5 OF A CUP, BUT NOT PLEASE TELL OF A FIVE WOULD PREPARE A SMALLER MEASURE.	
ALL OUR PRICES INCLUDE VAT SERVICE CHARGE IS CURRENTLY 10% BUT NOT A RECOMMENDED ONE WILL BE ADDED TO YOUR BILL.	



Carafes of the House

	1 carafe	whole carafe
Vin Rouge	65p	95p
Vin Blanc	65p	95p
Vin Rose	65p	95p
By the Glass	20p	

Beers

Guinness	16p
Worthington	16p
Lager, Holsten	21p
Cyder	11p
Shandy	9p
All Minerals	

Spirits

Whisky	21p
Gin	21p
Vodka	21p
Bacardi	21p
Sherry, medium, sweet or dry	21p
Dubonne	
Martini	
Brandy	

Menu

GAMMON STEAK with French Fried Potatoes 42p

MIXED GRILL (lamb cutlet, grilled sausage, liver, bacon, fried egg, French Fried Potatoes) 62p

PORK CHOP with French Fried Potatoes 50p

Starters

Tomato Soup	11p
Chicken Soup	11p
Minestrone Soup	14p
Tomato Juice	11p
Orange Juice	11p
Grapefruit Cocktail	14p
Prawn Cocktail	14p
Melon (when in season)	35p

Fish Specialities

FRIED PLAICE with French Fried Potatoes	40p
FRIED COD with French Fried Potatoes	33p
FRIED HADDOCK with French Fried Potatoes	37p
GOLDEN SCAMPI with French Fried Potatoes	70p

Main Dishes

GAMMON STEAK with French Fried Potatoes	42p
MIXED GRILL (lamb cutlet, grilled sausage, liver, bacon, fried egg, French Fried Potatoes)	62p
PORK CHOP with French Fried Potatoes	50p
GRILLED LIVER & BACON with French Fried Potatoes	47p
3 GRILLED PORK SAUSAGES, Baked Beans & French Fried Potatoes	38p
GRILLED STEAK with French Fried Potatoes	89p
FRIED CHICKEN MARYLAND with Sweetcorn and French Fried Potatoes	68p
2 LAMB CUTLETS with French Fried Potatoes	48p
BEEF CURRY and Rice, Garden Peas, served with Mango Chutney	47p
CHICKEN CURRY and Rice, garnished with Peas and served with Mango Chutney	58p
STEAK & KIDNEY PIE with French Fried Potatoes	40p
KING SIZE HAMBURGER in a toasted bun with French Fried Potatoes	33p
CHEESEBURGER (king size hamburger with a slice of cheese on top in a toasted bun) with French Fried Potatoes	38p

Vegetables

Garden Peas	11p
Grilled Tomatoes	11p
French Fried Potatoes or Creamed Potatoes	11p
Baked Beans	11p
Sweet Corn	11p
Mushrooms	16p

Egg Dishes

Plain Omelette	25p
Ham Omelette	30p
Cheese Omelette	30p
Tomato Omelette	30p
Bacon & Egg Grill	30p
(2 fried eggs, 2 rashers of back bacon, grilled tomato, French Fried Potatoes)	37p

Salads

Ham Salad	42p
Egg Mayonnaise	37p
Mixed Salad	16p

Beverages

Coffee, black or white	8p
Coffee with cream	10p
Individual pot of Tea with milk or lemon	10p
Cold Milk	9p
Hot Chocolate	10p
Pepsi Cola	9p
Orange	9p
Special Creamy Milk Shakes - strawberry, chocolate or vanilla	16p

After's

FRUIT PIE	16p
FRUIT PIE and Cream	20p
PANCAKES topped with syrup	16p
TRIFLE	16p
FRUIT SALAD and Cream	16p
*STRAWBERRY SUNDAY	16p
*CHOCOLATE SUNDAY	21p
*KNICKERBOCKER GLORY	21p
*BANANA SPLIT	26p
*ICE CREAM, vanilla, chocolate or strawberry	26p
*VANILLA ICE CREAM with chocolate sauce	12p
Continental Ice Creams -	16p
ORANGE SORBET WATER ICE	19p
LEMON SORBET WATER ICE	19p
RASPBERRY SORBET WATER ICE	21p
*Ice Cream contains non-dairy fat	
Selection of Pastries & Gateaux from the Trolley	5p to 30p
CHEESEBOARD: English & Continental Cheeses including roll or biscuits, butter, per person	20p
Roll and Butter	1p

A service charge of 10% will be added to each bill as a staff gratuity. It is unnecessary to leave a further gratuity. There is no service charge for take-aways. Thank you.

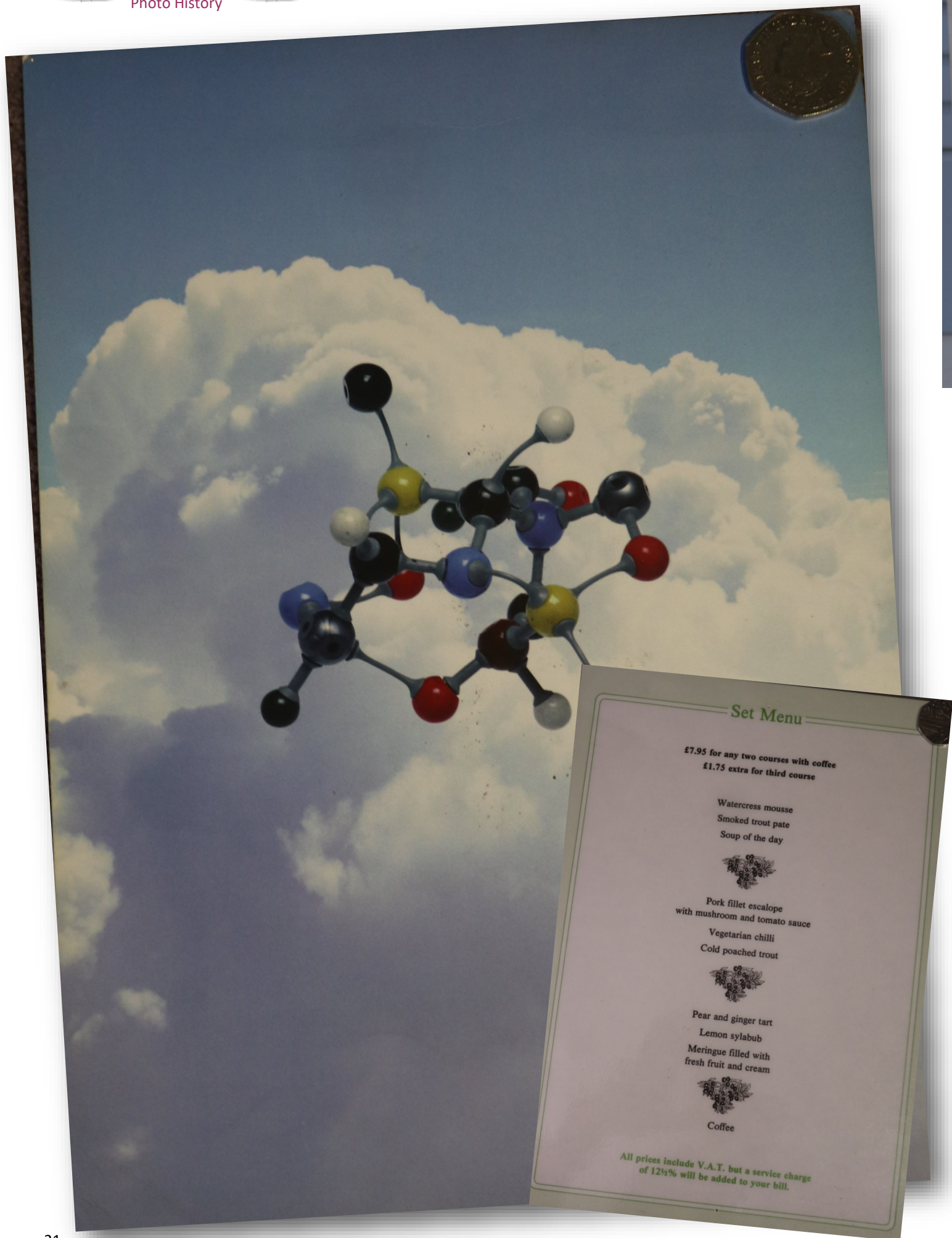




Photo History



STARTERS

Fish soup, croutons, rouille and Gremolata	6.50
Mixed and clam chowder	7.50
Truffled potato soup, tomato bruschetta and Bolognese sauce	12.50
Tempura of Whelky cod with peas purée	7.50
Asian pear, Roquefort cheese and pine kernel salad	7.50
Croutons of mushroom duxelles, soft poached egg and Hollandaise sauce	7.00
Salad of new season spring vegetables and herbs	6.50
Peppered smoked salmon and new potato terrine	8.00
Provençal and a chorizo risotto	8.00
Moroccan spiced chicken liver, lemon and parsley sauce and new shell sauce	7.50
Aubergine parfait, spiced chick peas, tomato crisp bread	6.50
Terrine of foie gras and Polenta toast	12.50

MAIN COURSE

Halibut chunk, lyonnaise potatoes and béarnaise sauce	14.50
Moroccan spiced chicken liver, lemon and parsley sauce and new shell sauce	14.50
Skate wing with a caper and cap beurre sauce	13.50
Sea bass, farro and rocket puree with a provencal dressing	14.50
Cod polenta, braised fennel with a pea, herb parsley broth	12.50
Peppered haddock and brandade cake, mustard seed sauce	10.50
Seared scallops with a Chinese duck dumpling, chili and soy	14.50
Char-grilled rib eye, tomato and herbed chickpeas	14.50
French fried onion rings	14.50
Pan-fried calf's liver, bubble and squash, bacon fondant and Madeira sauce	12.50
Conchard sausage, creamed potato and brown sauce onions	9.50
Butterflied chicken with wild mushrooms and a fondant potato	13.50
Grilled red chop, leek and potato dauphinoise, steak pot vegetables	14.50
Roast duck breast, black pudding, caramelized shallots	13.50
Rump of lamb, boulangère potatoes, roast garlic	13.50
Tarte fine of slow roast tomatoes and mozzarella	10.00
Crisp polenta cake with roasted root vegetables	9.50

SIDE ORDERS

Spinach	2.25
Brussels sprouts	2.50
Potatoes, new, shipped or mashed	2.50
Green salad	2.75
Mixed salad	3.50
Green beans	2.25

Inclusive of VAT
A discretionary service charge of 12.5% will be added to your bill

TODAYS SPECIAL

HOT DESSERTS SPECIAL

SERVED WITH HOT CUSTARD.
6 VARIETIES £1.50

MEXICAN SPECIAL

SERVED WITH RICE OR PASTA.

- 39) HOT-N-SPICY ALBONDIGAS £4.50
- 40) MEXICAN STYLE MEATBALLS £3.50
- 41) CHILLI-CON-CARNE £3.50
- 42) VEGETARIAN CHILLI £3.50
- 43) JACKET POT. WITH CHILLI-CHEESE £2.90

CHINESE SPECIAL

SERVED WITH EGG FRIED RICE.

- 43) CHICKEN IN BLACK BEAN SAUCE £4.50
- 44) BEEF IN BLACK BEAN SAUCE £4.90
- 45) CHICKEN IN HOT BEAN SAUCE £4.50

INDIAN SPECIAL

SERVED WITH RICE OR CHIPS.

2 NAN BREAD OOP.

- 46) TIKKI KEEMA CURRY £3.90
- 47) BOMBAY CHICKEN CURRY £3.80
- 48) DELHI CHICKEN CURRY (ON BONES) £4.90
- 49) ROGAN GOSH (LAMB) £3.90
- 50) BUNNA LAMB CHOPS £4.50
- 51) MADRAS BEEF CURRY £3.90
- 52) MIXED (LAMB-CHICKEN) TIKKA KEBABS £4.90
- 53) SALMON STEAK MASALA £4.90
- 54) KOFTA AND ALDO CURRY (Meatballs & Potato Curry) £4.50
- 55) JACKET POTATO WITH ANY ABOVE CURRY (EXCEPT NO 46-48-50-51-52) £2.50

FISH AND CHIPS SPECIAL

- 54) SCAMPI - SALAD - CHIPS £3.90
- 55) SCAMPI - CHIPS - PEAS £3.75
- 56) 2 JUMBO COD FISH CAKES SERVED WITH CHIPS - PEAS £2.75
- 57) GOLDEN LEMON SOLE FILLET SERVED WITH CHIPS AND PEAS OR SALAD. £4.90

KEBABS INDIAN STYLE

IN NAN BREAD WITH SALAD AND YOGURT MINT SAUCE. SERVED CHICKEN TIKKA - LAMB TIKKA OR SHISH KOFTA. £3.50

FISH AND CHIPS SPECIAL

- 56) BREADED PLAICE FILLET WITH CHIPS + PEAS £3.90
- 57) JUMBO BATTER CRISP HADDOCK WITH CHIPS - PEAS. £3.90
- 58) JUMBO BATTER CRISP COD WITH CHIPS - PEAS £3.50

ITALIAN SPECIAL

SERVED WITH PASTA OR RICE OR CHIPS

- 59) ITALIAN STYLE CHICKEN KEBABS £4.90
- 60) CHICKEN MILANO £3.90
- 61) VEAL STROGANOFF £4.50
- 62) CHICKEN SUPREME £4.50
- 63) BEEF VIENNA £4.50
- 64) BEEF MEATBALLS BOLOGNESE £3.90
- 65) SPICY PEPPERONI BOLOGNESE £3.90
- 66) CARBONARA SAUCE £3.90
- 67) FISH PROVENCALE £4.90
- 68) SPAGHETTI BOLOGNESE £2.90
- 69) POLLO CACCIATORA £4.50
- 70) JACKET POTATO WITH CHICKEN MILANO £2.50
- 71) JACKET POTATO WITH VEAL STROGANOFF (OR) BEEF VIENNA (OR) CHICKEN SUPREME (OR) POLLO CACCIATORA £3.90
- 72) JACKET POTATO WITH SPICY PEPPERONI BOLOGNESE £3.90
- 73) LASAGNE WITH SALAD OR CHIPS £3.90
- 74) MACARONI - CHEESE - HADDOCK WITH SALAD OR CHIPS £3.90
- 75) MOUSSAKA WITH SALAD OR CHIPS £3.90

PLEASE TURN OVER FOR MORE


TODAYS SPECIAL. THANK YOU.



Photo History

Kaltplatten	
Bratbier	£ 8.80
Marinierter	£ 7.80
Filet	£ 8.80
Huhn	
Schinken	
Gemüse	
Auflaufkartoffel, Geröstete Kartoffel, Pommes frites	
Sonnenbraten, Nocken, Reis, Kichererbsen, Saure Sahne	
Grüne Bohnen, Karfiol, Karotten, Erbsen, Celery	
Salat nach Wahl	£ 1.50
	£ 2.00
Mehlspeisen	
Amerikaner Apfelstrudel	£ 3.20
Sachertorte mit Schlag	£ 3.50
Milchkaffee	£ 3.50
Salatungen Nocken (2 Personen)	£ 7.50
Palatschinken mit Mürbeteig und Marmelade	£ 3.20
Frischer Obstsalat	£ 3.50
Eisbecher nach Wahl	£ 2.00
Fresh fruit to choose	
Cheese from the Cheddarboard	
Cream extra	£ 1.50
Coffee	£ 1.50

Cover Charge: LUNCH—1.50 DINNER—1.50 Prices are inclusive of V.A.T. 17 1/2 %
a 15 % service charge will be a

Haus Spezialitäten	
Kerzenstüber Platte (A variety of grilled meats, garnish with salad and pommes frites)	£ 12.50
Wiener Kesselschüssel (Viennese soup, served with a beef steak and garnish with a Frankfurt Sausage and egg slices)	£ 8.20
	
Grill Spezialitäten	
Filetsteak mit Kräuterbutter	£ 12.80
Entrecôte à l'Anglaise	£ 11.80
Kalbsmedaillon à la mode du chef	£ 11.80



SPECIALS	
PANCAELLA - ITALIAN BREAD SALAD OF TOMATOES, ROAST PEPPERS, BASIL AND OLIVES	£7.95
FOR DRINKS AND BACON SANDWICH ROCKET AND SWEET TOMATO SALAD	£7.45
---SECO---	
LAMB SHANK TAGINE, NEW POTATO AND CHICKPEA PURÉE, RICE	£10.45
FRIGOLITO AND SPINACH (GRAPED) PORK RILET, GRAPED GREEN BUTTER BEANS AND ASPARAGUS	£11.95
---SECO---	
CHOCOLATE AND PEAR PUDDING	£4.25
BAKLAVA, GREEK YOGURT	£4.25
---SECO---	
HONEY BAKED BREAST WITH HAMMUS AND BASIL OIL CHARBROILED FILET Mignon WITH TAPENADE PLATE OF ARTISANAL FRIES	£2.45 £2.95
BRUSCHETTA WITH PESTO BRUSCHETTA OF MARINATED CHERRY TOMATOES, BASIL AND SHAVED PECORINO	£2.95
BAKED GOAT'S CHEESE AND POTATO CAKES ALMOND AND ROCKET SALAD, LEMON OIL	£4.95
CREAM SAUCE WITH KIDNEY BEANS AND DROSTIN	£3.95
MUSSEL, BLOOD WITH KIDNEY BEANS, THICK, POLENTA CRISPE	£3.45
GRAPED SCALLOPS WITH BEETROOT AND CHIVE SALAD	£2.45
EXTRA VIRGIN OLIVE OIL FRESH CRAB AND PRAWNS, CRUSTY WITH CHILI LEMON OIL	£3.95
AND BUN DRESS RED PEPPERS	£3.95
PAUSETTES: BAKED LEMON AND MARBLE BUTTER, ROCKET SALAD RUBBET AND FRY RILETTES IN TAPENADE BROUHE	£3.45 £3.45
GRAPED FISH DRAG ON PAPA LENTILS IN CUP LUS	£2.25
---SECO---	
POTATO CHOCOLATE, CORN, GRAPED, STILTON AND FILTED SPINACH	£3.25/£3.25
TAGLIATELLE WITH SHITAKE, PINE NUTS AND PESTO	£3.50/£3.50
RAVIOLE WITH PORK, PLOCHED EGG AND PARMESAN	£3.95/£3.95
VENISE, GRAPED, CREAM AND CRISP PANCAETTA	£3.95/£3.95
SPINACH WITH KIDNEY BEANS, LAMB KIDNEY AND TOMATO SAUCE	£3.95/£3.25
---SECO---	
BROCCOLI AND FIELD MUSHROOM TART, ARTICHOKES AND NEW POTATO SALAD	£2.95
BAKED AUBERGINE WITH COURGETTE, TOMATOES BROCCOLI AND BAKED	£2.95
GRAPED FISH CAKE, SPINACH AND BOKCHOI, SAUCE CHARBROILED FISH OF THE DAY, WITH ROCKET SALAD OR VEGETABLES	£3.45 £7.95
AND SALAD VOICE POACHED AND GRILLED POULET NOIR, CARNIELLED CHICKORY AND LEMON CORNET	N.P.
SPICED MARINATED BUCK, STEAMED SPRING GREENS CORNIED BEEF, HAM, TOMATO RELISH	£11.45 £10.95
CHARBROILED CALF'S LIVER, DRESSURE STRENGTH, BACON SHOE BUTTER AND BAKED	£2.95
GRAPED LAMB SHANK, GRAPED POTATO AND BAKED, RED WINE SAUCE GRAPED, SAPPORIN ROCKET AND TOMATO SAUCE	£12.45 £2.95
PAN-FRIED, GRAPED RIB STEAK, FRIES AND HONEY SAUCE KETCHUP	£11.25 £11.95
---SECO---	
HERBED, LEAF OR MIXED OR GREEN SALAD ROCKET AND PARMESAN OR PLUM TOMATO AND CHIVE SALAD	£2.95 £2.95
SPINACH OR VEGETABLES OF THE DAY FRIES OR BAKED OR LYONNAISE POTATOES	£2.95 £1.75
---SECO---	
TIRAMISU BLOND CRABBE BAKED, SAPPORIN AND ALMOND BISCUITS LIMON TART, DRESSURE PRAISIE	£4.25/£4.25
WHITE CHOCOLATE AND BAKED, TRUFFLE CAKE HONEY SAUCE ICE CREAMS WITH BAKED, TRUFFLE CAKE BROCCOLI AND BUTTER PUDDING, PRAISIE, CUSTARD PRAISIE, POOL, HONEY SAUCE PRAISIE	
---SECO---	
ITALIAN CHEESE, DRY DATES AND PICKLED WALNUTS	
FLTER, ESPRESSO, TEAS, HAPPY TEAS CAPPUCCINO, DOUBLE ESPRESSO	£1.45 £1.75



Hors D'œuvre

Foie de Poulet en Brochette 1.65
(chicken liver wrapped in bacon, flavoured with aniseed)

Salade de Saumon Cru au Sauce Citron 2.75
(half-thin slices of fresh salmon marinated in lemon juice and white wine)

Terrine de Canard à l'Armagnac 1.95
(Homemade course pâté of duck and game with pistachio nuts and armagnac)

Poire d'Avocat Trianon 2.45
(Baked avocado with a delicious blend of seafoods and glazed with Hollandaise sauce)

Champignons Provençale 1.80
(Button mushrooms cooked in garlic and herb butter)

Charentais en Perle au Ananas 2.25
(Charentais melon, scooped from the shell, to be soaked in kirsch, then redressed with fresh pineapple and strips of Parma ham)

Potages

Soupe à l'Oignon Gratinée 95
(Traditional French onion soup topped with croûtons and gruyère)

Potage du Jour 85
(Homemade soup of the day)

Poissons

Truite aux Amandes 3.85
(Fresh river trout sautéed in lemon butter, topped with toasted almonds)

Truite à la Nage 3.85
(Gently poached in court-bouillon and garnished with julienne of fresh vegetables and a bouquet of garden herbs)

Paupiettes de Sole à la Maison 6.25
(Rolls of fresh Dover sole filled with scallops. Garnished with Duxelle and a purée of shallots accompanied by a delicate sauce of white wine and cream)

Sole Meunière ou Grillé 5.85

Entrées

Steak au Poivre 4.95
(The classic peppersteak flamed in brandy and finished with fresh cream)

Carree d'Agneau Rôti au Mousse des Legumes 5.29
(Roasted rack of lamb with fresh herbs and garlic, garnished with a purée of carrots, turnips and minted potatoes. Chef advises this cooked "pink")

Les Trois Filets à la Cuisine Moderne 5.20
(Filets of beef, lamb and pork each with its own sauce in the "cuisine nouvelle" fashion)

Côtelette de Veau à l'Estragon au Sauce Verte 4.95
(Dolce veal cutlet with tarragon and a cream sauce with watercress, chives and sorrel)

Fondue Chinoise 4.35
(Small pieces of uncooked veal, beef and chicken, to be cooked at the table, in a bouillion with a selection of sauces)

Suprême de Poulet de Grain Troisgros 3.95
(The only dish "borrowed" from another chef - breast of chicken with a light mousse of goose liver covered in meat glaze and truffle - thanks Monsieur Troisgros)

Salade à la Village Bistro 1.35
(Madame La Patronne's perfect mélange)

Salade Panachée 70
(Vegetables to individual choice also available) - prix per portion - 85

Legumes en Bouquetière

Les Desserts

Sorbets Variées 70

Poires Bourgogne (Fresh pears poached in red wine) 75

Salade Tropicale (Fresh salad of tropical fruits) 1.45

Pêche Flambée au Curaçao 1.20

Crêpe des Fraises du Chef (Pancakes with icecream and hot strawberries) 1.40

Fromage 90

Café 45

Gaelic Coffee 1.45

Highland Coffee 1.45

Calypso Coffee 1.45

Pennies Chef's interpretation of "Cuisine Nouvelle"

Cover Charge 30
All Accounts include 15% VAT

Sole Meunière ou Grillé 5.85

Steak au Poivre 4.95
(The classic peppersteak flamed in brandy and finished with fresh cream)

Entrée (entrecôte)



Photo History

VINSANTO

VINSANTO URBAN BISTRO

PRESENTS
AN EVENING WITH
THE
NEIL TAYLOR DUO

THURSDAY JUNE 29TH

DINNER

ASPARAGUS & CHERVIL SOUP, SMOKED SALMON
RISSOTO DUMPLINGS
\$5.25

CARAMALIZED ONION, SUNDRIED TOMATO & GOAT
CHEESE TART. OREGANO OIL & BALSAMIC VINEGAR
\$8.00

WARM GRILLED PRAWNS, ROASTED PEAR & SUMMER
SQUASH. RATTATOUILLE, TOASTED HAZELNUT
VINAIGRETTE
\$8.00

WASABI & SOY MARINATED DUCK, BOK CHOY &
MUSTARD GREEN ROULADE, PLUM & GINGER
COMFOTE
\$8.00

BLACKBERRY-LIME GRANITA
\$3.50

GRILLED NEW YORK STEAK, CRISPY
ROOT VEGETABLES, GARLIC-ROSEMARY
NATURAL SAUCE
\$17.50

WHOLE BABY ARCTIC CHAR, ARTICHOKE &
TIME RAVIOLI, NECTARINE SALSA BUTTER
SAUCE
\$18.00

OF FREE RANGE CHICKEN, ROAST PEPPER
ITA, WILD MUSHROOM & LEEK RAGOUT
\$17.50

SSO & CHOCOLATE ICE CREAM SANDWICH,
BAILEY'S CUSTARD SAUCE
\$5.50

PECAN MOUSSE, CARAMELIZED FILO BASKET,
FRUIT PUREE
\$5.50

FRESH STRAWBERRY SHORTCAKE, WHIPPED
MASCARPONE & ALMOND CREAM
\$5.50

10 TROUNCE ALLEY, VICTORIA, B.C. 480-5560

WEST LODGE PARK Cockfosters.

Mum's 70th June 1990

WINE BY THE GLASS

Touraine Blanc, Jean Claude Bou
Cabernet Sauvignon, Georges Me
Croses Hermitage Blanc, 1987
Sancerre Rouge, Dezat, 1987

Sunday, 3rd June, 1990.

WAREHOUSE restaurant

MAY '80

Dinner Charge .50
Service 10% Optional
V.A.T. Included

Garlic Bread .50
Galahard of Ham with Cumberland Sauce .95
Smoked Salmon Pate 1.35
Avocado with Blue Cheese Dressing 1.25
Spinach and Sardine Pate .95
Green Pepper and Prawns Cocktail 1.35
Deep Fried Mushrooms with Tartare Sauce .95

Pear and Olive Soup .95
Shrimp and Onion Soup .95

Grilled Dover Sole with Lemon Butter 4.95
Warehouse Fish Casserole 3.75

Roast Duck with Calvados Creamy Sauce 4.45
Chicken Kiev 3.65
Rabbit and Bacon in French Mustard and White Wine Sauce 3.65
Lamb and Apricot Pie 3.65
Sweetbreads in White Wine Sauce 3.45
Pot Roast Veal with Anchovies 4.55
Chili - Con - Carne 3.25
Grilled Steak with Anchovy and Parsley Butter 4.95
Fresh Vegetables of the Day Included.

Salads to Order .85

Desserts from the Trolley from .95

Tea or Coffee .55

Cheeseboard 95

WAREHOUSE May
1980



WATERFALL - PEKING— Chinese Enfield

WATERFALL RESTAURANTS PEKING CUISINE

INTRODUCTION TO PEKING CUISINE

The Waterfall specializes in Peking cuisine, traditionally the cooking of the Imperial Chinese capital in the North. Residence of the Emperor as well as the country's cultural and artistic centre, Peking came to attract the greatest chefs and to assimilate the best of the regional specialities. Centuries later, it is still the gourmet capital of China.

Peking cuisine is distinguished by light elegant and mildly seasoned rather than rich foods. Garlic and spring onions are widely used and flavours are distinct and memorable.

Specialities include different kinds of dumplings (precursors of Ravioli) Peking Duck, with trimmings, special noodles and pancakes — for the North of China is 'corn country' — delicious ways with prawns, hot-pots and wine cooked meats.

Outside the three special and well balanced 'Leave-it-to-Us' feasts recommended for their value, it is customary to order a dish per person, preferably with one dish over. This is a luxury of soups, rice or sweets. Wine is recommended to complement the Peking cooking and there is also Sake, best drunk hot in the traditional manner.

To add variety to the menu we have included some popular dishes from other regions. In the South West of China, famous for its hot spicy style of cooking.

75 HIGH STREET, TRING, HERTFORDSHIRE. TEL (044282) 5283
2 SARNESFIELD ROAD, ENFIELD, MIDDLESEX. TEL (00) 363 5282

WATERFALL PEKING CUISINE

SEAFOOD

- 21. PRAWNS IN CHILLI SAUCE. 2.90
- 22. BUTTERFLY PRAWNS. 2.90
- 23. PRAWN SNOWBALLS — Rolled in tiny croquettes. 3.70
- 24. YANG CHIEH PRAWNS — 3.70
- 25. BRAISED KING PRAWNS IN TOMATO SAUCE. 2.90
- 26. SZECHUAN-STYLE "GANSU" PRAWNS. 2.90
- 27. GREEN GINGER PRAWNS WITH SPRING ONIONS. 2.90
- 28. SWEET SOUR PRAWNS. 2.90
- 29. DRUNKEN FISH — Sole sliced in White Wine. 2.90
- 30. EGG FRIED FISH — Peking style. 2.90
- 31. SWEET SOUR FISH SLICES. 2.90
- 32. WHOLE SWEET SOUR FISH (To order).
- 33. WHOLE STEAMED FISH IN GINGER SAUCE (To order).

POULTRY

- 34. CHICKEN & ALMONDS IN YELLOW BEAN SAUCE. 2.20
- 35. HOT CHILLI CHICKEN & BAMBOO SHOOTS — Szechuan Style. 2.20
- 36. LEMON CHICKEN. 2.20
- 37. CHICKEN IN BLACK BEAN SAUCE. 2.20
- 38. "GO TAR" CHICKEN SLICES — a Peking delicacy. 2.20
- 39. FRIED CHICKEN WITH MUSHROOMS. 2.20
- 40. CHICKEN COOKED IN SOY SAUCE. 2.20

THREE WAYS WITH DUCK

- 41. ROAST PEKING DUCK. Entire duck, basted in soy and honey, noted for its crisp and fatty skin. Wafer thin skin and meat to be rolled in wheaten pancakes with spring onions, julienned cucumbers and Hoey Sin barbecue sauce. WHOLE: 18.00
- 42. CRISPY ARMA-IC SZECHUAN DUCK. Cooked in its own spicy marinade then crisp. (To be served as above, with pancakes etc.) HALF: 9.00 WHOLE: 18.00
- 43. RED COOKED DUCK — Braised in rich pungent sauce with vegetables. QUARTER: 3.90 HALF: 7.60 WHOLE: 15.20

CHINESE FONDU

- 44. MONGOLIAN HOT POT. One of Genghis Khan's more pacific contributions to Chinese civilization. The centerpiece is a heated chafing dish of simmering clear broth in which you cook ribbons of meat, seafood, vegetables & transparent noodles — to be dipped in a cocktail of seven different sauces. The feast is rounded off by drinking the aromatic soup you have created yourself! PRICE PER PERSON (NOT LESS THAN FOUR) FROM 10.00

TO BE ORDERED 24 HOURS BEFOREHAND.

LEAVE IT TO US' FEASTS

MINIMUM 2 PERSONS

A-SPECIAL

HOT & SOUR SOUP.
SESAME PRAWN FINGERS.
CRISPY AROMATIC DUCK.
CRISPY AROMATIC DUCK.
BRAISED "GANSU" PRAWNS.
QUICK FRIED BEEF.
WITH SPRING ONIONS.
SPECIAL FRIED RICE.
LYCHEES OR ICE CREAM.
PER PERSON: £ 8.00

B-SPECIAL

THREE FLAVOURS SOUP.
BARBECUED SPARE RIBS.
CRISPY AROMATIC DUCK.
& PANCAKES.
SWEET & SOUR PORK.
"GO TAR" CHICKEN SLICES.
FRIED RICE.
LYCHEES OR ICE CREAM.
PER PERSON: £ 6.80

C-SPECIAL

CLEAR CHICKEN
& CUCUMBER SOUP.
SLICED EGG ROLLS.
SWEET & SOUR PORK.
CHICKEN & MUSHROOMS.
QUICK FRIED BEEF.
IN SOY SAUCE.
FRIED RICE.
LYCHEES OR ICE CREAM.
PER PERSON: £ 5.50

HIGHLY RECOMMENDED

HOT & COLD STARTERS

- 1. IMPERIAL MIXED HORS D'OEUVRES. Decorative assortment of cold delicacies such as Smoked Fish, Brailed Prawns, Sautéed Mushrooms, Preserved Eggs, White-cooked Chicken, "Cha Siu" Pork, Hot and Sweet Cabbage, etcetera, served with Special Dressing. FOR 2: 3.00 FOR 4: 6.00 FOR 6: 9.00
- 2. BUTTERFLY PRAWNS.
- 3. SESAME PRAWN FINGERS: HOT CANAPES OR PRAWN PATE. A Drinker's Starter.
- 4. "SMOKED" FISH IN CHINESE LIQUEUR.
- 5. COLD CHICKEN WITH GREEN GINGER DRESSING.
- 6. SPICY SPARE RIBS.
- 7. EGG PANCAKE ROLLS (2).
- 8. "BANG-BANG" — CHICKEN SHREDS WITH CUCUMBER SALAD IN SESAME DRESSING.
- 9. PEPPERY SWEET CABBAGE.
- 10. PRAWN CRACKERS.
- 11. BOILED DUMPLINGS (Per 10).
- 12. GRIDDLE FRIED DUMPLINGS (Per 10).
- 13. VEGETARIAN DUMPLINGS (Per 10). Recommended as a side dish with soup: served with Soy, Vinegar & Chilli Sauce.

PEKING DUMPLINGS

A HOUSE SPECIALITY: FRESHLY MADE CRESCENT SHAPED RAVIOLI WITH DIFFERENT FILLINGS.

SOUPS

- 1. HOT & SOUR SOUP — A popular classic.
- 2. CHICKEN SOUP.
- 3. MEAT SOUP.

PUDDINGS

- 74. GLAZED TOFFEE APPLES WITH SESAME SEED. 1.60
- 75. GLAZED TOFFEE BANANAS WITH SESAME SEED. 1.60
- 76. CHILLED LYCHEES IN SYRUP. .90
- 77. CHILLED LONGANS ("Dragon Eyes") in SYRUP. .90
- 78. ICE CREAM. .50

- CHINA COFFEE. .60
- INDIAN TEA. .60
- JASMIN TEA. 1.50
- IRISH COFFEE. 1.50

Also CHINESE COFFEE — a House speciality this is a variation on the popular Irish theme spiced with Mui Kwei Lu, a potent fiery liquor perfumed with wild roses.

OTHER ORIENTAL OFFERINGS

- 45. SWEET. 1.60
- 46. SWEET. 1.60
- 47. TWIG. .90
- 48. "TH". .90
- 49. .90
- 50. RE. .90
- 51. FR. .90
- 52. Q. .90
- 53. C. .90
- 54. I. .90
- 55. .90
- 56. .90

PARTIES

WATERFALL RESTAURANTS ARE AVAILABLE FOR PARTIES AND BANQUETTING, AND ARE FULLY EQUIPPED FOR OUTDOOR CATERING. PLEASE ASK THE MANAGER FOR DETAILS.

TWO GREAT PANCAKE SPECIALS

- 59. "MOUSHEE PORK" — A Peking Speciality — pork sheets scrambled with eggs & wood mushrooms.
- 60. FRIED MINCED PORK WITH SZECHUAN CABBAGE.

(NOTE: BOTH DISHES ARE SERVED WITH THIN WRAP AROUND WHATEVER PANCAKES JUST ROLL & EAT.)

VEGETABLE DISHES

CHINESE CUISINE IS FAMED FOR ITS VEGETABLE COOKERY. VEGETABLES ARE "QUICK-FRIED" TO RETAIN FLAVOUR, COLOUR, TEXTURE, AND GOODNESS.

- 61. LOHAN VEG: Mixed veg dish created by Buddhist monks.
- 62. STIR-FRIED BEANSPOUTS.
- 63. MIXED FRIED VEG.
- 64. CREAMED OR RED-COOKED CHINESE CABBAGE.
- 65. FRIED BRANCH SPINACH — Peking Style.
- 66. RED COOKED MUSHROOMS & BAMBOO SHOOTS.
- 67. LETTUCE IN SMOKED OYSTER SAUCE.
- 68. PEKING "TOP HAT" — Mixed veg "special" topped with egg pancake.

RICE & NOODLES

- 69. STEAMED RICE.
- 70. EGG FRIED RICE.
- 71. SPECIAL "WATERFALL" FRIED RICE.
- 72. PAN-FRIED NOODLES WITH BEANSPOUTS.
- 73. "THREE DELICACIES" FRIED NOODLES.



Photo History



WEINKRÜGER



Weinkrügen



Weinkrügen



Wurst und Schinken

- 132 SCHINKEN-STÖCKLI
knuspriges Grissini
mit dünnem Parmaschinken umwickelt
DM 3,60
- 176 BAUERNBROT
mit reichlich Katenmettwurst
DM 4,90
- 269 SCHWARZWÄLDER SCHINKENBROT
DM 7,50
- 116 PARMASCHINKEN
dünn geschnitten und
PARMIGIANOKÄSE in Stücken
DM 9,50
- 175 RÄUCHERBRETT
mit Schwarzwälder Schinken,
gekochtem Schinken, Katenmettwurst,
Riorwurst und Butter
DM 14,80

Salate

- 110 WURSTSALAT „Schweizer Art“
DM 6,95
- 121 KÄSESALAT
wie im Engadin
aus Schweizer Emmentaler,
pikant gewürzt
DM 7,90
- 107 SALATPLATTE
mit Kopfsalat, Artischockenherz,
Thunfisch, Tomaten, Oliven
und Ei
DM 9,50

Kleine Gerichte

- 221 ELSÄSSER ZWIEBELKUCHEN
offen
DM 4,10
- 230 6 ROSTBRATWÜSTCHEN
DM 6,90
- 251 dazu Portion Meerrettich
DM 0,90
- 255 Weinkraut
DM 1,70
- 219 2 KARTOFFELPUFFER
mit gekochtem Schinken
und Käse gefüllt, überbacken
DM 7,80
- 222 1/2 Dutzend WEINBERGSCHNECKEN
„Elsässer Art“ in Kräuterbutter
DM 8,40
- 145 2 MATJESFILETS
mit Apfel-Zwiebel-Dillrahm
und Pellkartoffel
DM 10,50

Mehrwertsteuer und Service sind in unseren Preisen enthalten.
* Konservierungsstoffe: Benzoesäure, Sorbinsäure, Farbstoff

Suppen

- 208 HÜHNER-BOUILLON
mit Eierstich
DM 3,90
- 206 SCHWEIZER KÄSE-SUPPE
mit gerösteten Weißbrotwürfeln
DM 5,20
- 203 ZWIEBELSUPPE
mit Käsecroûton
DM 5,70

Käse

- 118 HARZER
mit Zwiebeln, Griebenschmalz
und Bauernbrot
DM 5,20
- 125 RAHKÄSE
mit Zimt
und in Kirschwasser
eingelegten Feigen
DM 6,30
- 117 MUNSTER
– der klassische Elsässer Käse –
mit gehackten Zwiebeln,
Butter und Brot
DM 6,70
- 124 „HOBELSPÄNE“,
Original Greyerzer,
frisch gehobelt
DM 7,20
- 113 KÄSEWÜRFEL
– zum Wein –
DM 7,90
- 211 GEBACKENER CAMEMBERT
mit eingemachten Preiselbeeren
und Johannisbeergelee
DM 8,25
- 213 KÄSERACLETTE „Walliser Art“
geschmolzener Raclettekäse
mit Perlzwiebeln*, Gurke*
und Pellkartoffel
DM 10,90
- 120 KÄSEBRETT
mit Camembert, Edamer,
Emmentaler, Greyerzer, Harzer,
Rahmkäse und Butter
DM 11,50

Hauptgerichte

- 243 PFANNENSCHMAUS – Kartoffeln, Wurst und Zwiebeln gebraten, mit Rührei –
DM 8,50
- 228 BAUTERZELER – saftiges Schweinemettsteak auf Röstkartoffeln
mit Zwiebeln und Sniagelei –
DM 9,50
- 245 FLEISCH- und Gemüsepfanne mit Champignons, Rahmsauce und Käse überbackenes
Schweinereis auf Bandnudeln
DM 10,50
- 238 VIER- und FACHKÄSE- und TOPF mit Gemüse, dazu unser Fladenbrot aus dem Korb
DM 10,80
- 247 SCHWEIZER KÄSE- und RÖSTI „Mailänder Art“ in der Käsekruste, mit frischen Salaten
DM 13,30
- 258 PUTTEN- und Kirschen- und Preiselbeeren gefüllte Birne und Berner Röstli
DM 14,50
- 259 KALBWEISCHEN – „Zürcher Art“ mit Erbsen, Grilltomate
DM 21,80
- 264 Gebratene LAMMKELLE in provenzalischer Kräutersauce angerichtet,
Prinzessbohnen und Krokitten
DM 23,60

Wein- und Spezialitäten

- 229 SCHWARZWÄLDER RÖSTWURST herzhaft gebraten mit gedünsteten Zwiebeln,
Apfelscheiben und Röstkartoffeln
DM 8,70
- 248 KÜFER'S BACKBROT – 2 Schweinefilets auf Reibekuchen mit in Weißwein
eingelegten Backpflaumen, Preiselbeer- und Johannisbeergelee –
DM 12,50
- 250 STECK- und WICKEL – feuchtdünne, fettfreie Rindfleischscheiben mit Kräutern
am Holzstecken gebraten (auch aus der Hand zu essen)
DM 13,80
- 253 SCHWEIZER RINGEL aus Rindfleisch, mit feingehackten
Champignons und Käse gefüllt, dazu gebackene Petersilie und Berner Röstli
DM 14,10

Beilagen

- 260 Berner Röstli
267 Röstkartoffeln
269 Krokitten
je Portion DM 2,95
- 101 Gemischter Salat
DM 5,20

Desserts

- 139 Ofenwarmer APFELSTRUDEL
mit Vanillesauce
DM 3,95
- 173 oder mit 2 Kugeln Vanille-Eis
DM 5,80
- 136 BRATAPFEL gefüllt mit in Rum
eingelegten Rosinen, Mandeln
und Honig, Vanillesauce
DM 4,70
- 138 WALNUSSEIS mit Karamelsauce
DM 4,80
- 125 RAHKÄSE mit Zimt und in
Kirschwasser eingelegten Feigen
DM 6,30

Für Familienfeiern,
für das Zusammensein im Kollegenkreis,
für Klassentreffen
und zu vielen anderen Gelegenheiten
halten wir besondere Angebote
und Menü-Vorschläge für Sie bereit!

Willkommen!

Weinkrügen

Another insight into prices as
they were when I ran The
Wheatsheaf in Virginia Water

FROM THE GRILL

T-bone Steak 12 oz. £1.37
Fillet Steak 8 oz. £1.36
Rump Steak 8 oz. £1.02
Three Lamb Cutlets 79p

THE WHEATSHEAF

Virginia Water Tel: Wentworth 2057

GAY 90's GRILL

What would you like to drink?
How about sharing a bottle or
half bottle of wine right now?
It's available by the glass, too, or there's
Draught Sherry or Port by the schooner 20p.
Holsten Lager 16p, Fruit Juice 11p.

APPETIZERS

Minestrone 16p
Grapefruit Cocktail 16p
Melon 24p
Pate Maison 30p
Prawn Cocktail 30p
Smoked Trout with Horseradish Sauce 53p

FISH

Grilled Trout £1.03
Fried Scampi and Tartare Sauce £1.11
Grilled Dover Sole and Lemon £1.11

FROM THE GRILL

T-bone Steak 12 oz. £1.37
Fillet Steak 8 oz. £1.36
Rump Steak 8 oz. £1.02
Three Lamb Cutlets 79p

The weights shown are the approximate weights before cooking.

VEGETABLES

Green Vegetables in Season 12p
Garden Peas 12p
Grilled Tomatoes 12p
Grilled Mushrooms 12p
French Fried Potatoes 12p
Jacket-Baked Potato 12p
New Potatoes in Season 12p

Gay 90's Salad 21p
Hearts of Lettuce and Celery, Red and Green
Peppers, Tomatoes and Cucumber
French Dressing

CHEF'S CHOICE OF PLATTER

Half Hot or Cold Roasted Chicken served with
New Potatoes and Gay 90's Salad 90p

Special half-pound Gammon Steak served with
Two Fried Eggs, Mushrooms, French Fried
or Jacket-Baked Potato 89p

Mixed Grill—Lamb Cutlet,
6 oz. Sirloin Steak, Pork Sausage, Grilled
Gammon, Kidney, Mushrooms, Tomatoes,
Garden Peas and French Fried or
Jacket-Baked Potato £1.34

Half Roast Duckling and Orange Sauce,
served with French Fried or
Jacket-Baked Potato, Garden Peas and
Orange Salad £1.28

SWEETS

Gateaux and Cream 24p
Apple Pie and Fresh Cream 23p
Ice Cream—"Gay 90's"
Special Selection 23p
Assorted Sorbets 23p
Peaches in Brandy 35p

Fresh Fruit Raspberry Sorbet
with Blackcurrants and Cream 30p

CHEESE BOARD

English and Continental Cheeses 18p

COFFEE

Special Blend, Black or with Cream 11p
Schooner of Draught Port 20p

Our ice cream contains non-milk fat.

All prices include V.A.T.

306A/3/73



Photo History



WHEELER'S 1976

SCOTCH LOBSTERS (Half)

Fried £6.00
Cardinal £6.00 Sliced, cold

All prices are inclusive of Value Added Tax.

See the price increases in one year..but compare them now at £59.50

Wheeler's Oyster Bar was founded in 1856 by a man called Richard Leggy Wheeler who started as a Dredger Man and by 1850 was a Master Mariner in his own right. In 1856 his entrepreneurial spirit got the better of him and Wheeler's Oyster Bar was born. Much later in 1929, a man named Bernard Walsh opened up Wheeler's in Old Compton Street, London

FINE DOVER SOLES
Grilled £3.00
Meunière £3.00
Flour

Wheeler's Restaurants Ltd.
VAT REG. No. 249 005 01
Telephone: 01-437 4969

TABLE No. _____

COVER CHARGE _____

DATE _____

COVERS _____

FOOD _____

DRINKS _____

COFFEE _____

COIGAS _____

SIGNATURE _____

DATE _____

TIME _____

PRICE _____

GRAND TOTAL _____

COVER CHARGE 50p		WHEELER'S OYSTERS		HORS D'OEUVRES		PRAWN THERMIDOR		SMOKED CORNISH MACKEREL		SOUPS		LOBSTERS (Half)		TROUT		SCAMPI		MUSSELS		SCALLOPS	
When in season		per half dozen, No. 2 £2.00 No. 1 £2.25		Fried (six) £2.25 Mornay (six) £2.25		Prawns flared in brandy with shallots, herbs and white wine sauce, placed on a bed of rice, sprinkled with grated cheese and browned under grill.		Turtle, with Sherry 90p Bisque of Lobster 90p		Turtle, with Sherry 90p Bisque of Lobster 90p		Cardinal £6.50 Newburg £6.50 Thermidor £6.50 Grilled from Americaine £6.50 Normande £6.50 Au Gratin £6.50 Curried £6.50 Florence £6.50 George and Dragon £6.50		Meunière £2.00 Grilled £2.00 Poché £2.00 Grenobloise £3.50 Amandes £3.00		Fried £3.50 Mornay £3.50 Meunière £3.50 Walewska £4.00 Provencale £4.00		Marinière £1.25 Fried £1.25 à l'Ostende £1.25		Fried £3.50 Meunière £3.50 Mornay £3.50 Walewska £4.00	
		Potted Shrimps 75p Melon in Season £1.50 Foie Gras Strasbourg £3.00 Avocado Pear with Vinaigrette 60p with Crab or Prawns £2.50 Mediterranean Prawns (à la pisco) £2.50 Oyster Cocktail £2.50 Asparagus Hot with Hollandaise Sauce or Cold with Vinaigrette (when in season) £2.50		Potted Shrimps 75p Melon in Season £1.50 Foie Gras Strasbourg £3.00 Avocado Pear with Vinaigrette 60p with Crab or Prawns £2.50 Mediterranean Prawns (à la pisco) £2.50 Oyster Cocktail £2.50 Asparagus Hot with Hollandaise Sauce or Cold with Vinaigrette (when in season) £2.50		Prawns flared in brandy with shallots, herbs and white wine sauce, placed on a bed of rice, sprinkled with grated cheese and browned under grill.		Turtle, with Sherry 90p Bisque of Lobster 90p		Turtle, with Sherry 90p Bisque of Lobster 90p		Cardinal £6.50 Newburg £6.50 Thermidor £6.50 Grilled from Americaine £6.50 Normande £6.50 Au Gratin £6.50 Curried £6.50 Florence £6.50 George and Dragon £6.50		Meunière £2.00 Grilled £2.00 Poché £2.00 Grenobloise £3.50 Amandes £3.00		Fried £3.50 Mornay £3.50 Meunière £3.50 Walewska £4.00 Provencale £4.00		Marinière £1.25 Fried £1.25 à l'Ostende £1.25		Fried £3.50 Meunière £3.50 Mornay £3.50 Walewska £4.00	
		Potted Shrimps 75p Melon in Season £1.50 Foie Gras Strasbourg £3.00 Avocado Pear with Vinaigrette 60p with Crab or Prawns £2.50 Mediterranean Prawns (à la pisco) £2.50 Oyster Cocktail £2.50 Asparagus Hot with Hollandaise Sauce or Cold with Vinaigrette (when in season) £2.50		Potted Shrimps 75p Melon in Season £1.50 Foie Gras Strasbourg £3.00 Avocado Pear with Vinaigrette 60p with Crab or Prawns £2.50 Mediterranean Prawns (à la pisco) £2.50 Oyster Cocktail £2.50 Asparagus Hot with Hollandaise Sauce or Cold with Vinaigrette (when in season) £2.50		Prawns flared in brandy with shallots, herbs and white wine sauce, placed on a bed of rice, sprinkled with grated cheese and browned under grill.		Turtle, with Sherry 90p Bisque of Lobster 90p		Turtle, with Sherry 90p Bisque of Lobster 90p		Cardinal £6.50 Newburg £6.50 Thermidor £6.50 Grilled from Americaine £6.50 Normande £6.50 Au Gratin £6.50 Curried £6.50 Florence £6.50 George and Dragon £6.50		Meunière £2.00 Grilled £2.00 Poché £2.00 Grenobloise £3.50 Amandes £3.00		Fried £3.50 Mornay £3.50 Meunière £3.50 Walewska £4.00 Provencale £4.00		Marinière £1.25 Fried £1.25 à l'Ostende £1.25		Fried £3.50 Meunière £3.50 Mornay £3.50 Walewska £4.00	



Photo History



Dinner Menu £1.60

Dinner Menu £1.60

Cover Charge 10p

Specialités pour le Gourmet

Cover Charge 10p

All Main Courses from the Dinners and Specialities are served with a selection of vegetables which are included in the prices.

Dinner Menu £2.00



Photo History

The White Hart, in Windmill Streetanother
of our Pioneer Catering London pubs



The White Hart

Windmill Street W1

Account facilities available

Luncheon Vouchers accepted

APPETISERS

- Soup of the Day
- Grapefruit Cocktail
- Potted Shrimps
- Prawn Cocktail
- Smoked Salmon

1/6d.
2/-
4/-
4/6d.
6/-

CHEF'S PLATTER SPECIALITIES

all at 10/6

- Served with your own choice of any two vegetables
1. ESCALOPE OF VEAL dressed in bread crumbs, fried in butter and served with Spaghetti.
 2. GRILLED RUMP STEAK served with Watercress and Tomato.
 3. GRILLED GAMMON STEAK served with Pineapple.
 4. HALF SPRING CHICKEN served Hot or Cold.
 5. TWO FILLETS OF PLAICE fried in Egg and Breadcrumbs.
 6. HOME COOKED individual STEAK and KIDNEY and MUSHROOM pudding.

—AND FOR YOUR SELECTION

- Jacket Baked Potato served with Parsley Butter
- French Fried Potatoes
- Garden Peas
- Buttered Sweetcorn
- Green Vegetable in Season
- Crisp Salad served on the Side

AND TO FOLLOW

- DAIRY ICE CREAM
Vanilla
Coffee
Kirsch
Honey & Brandy
- CREAM CARAMEL
- FRUIT FLAN

all at 2/-

—OR CHEESE BOARD

A Selection of English and Continental Cheeses served with Biscuits or French Bread and Butter

COFFEE

- Special Blend Large Cup served with fresh dairy cream 1/3d.
- French Bread or Roll and Pot of Butter 9d.

AND WINE WITH YOUR MEAL

	Glass	Half Bot.	Bot.		Glass	Half Bot.	Bot.
SHERRIES				HOCK & MOSELLE			
Regency Amontillado	2/9			16 Liebfraumilch 1963		9/9	18/6
Regency Dry	2/9			17 Niersteiner Superior 1963		11/9	22/6
Regency Cream	3/3			18 Piesporter Goldtröpfchen 1963			25/-
Fino Delicado	3/3			ROSE			
RED BORDEAUX	2/6	7/6	14/-	19 Anjou Rosé		11/9	22/6
1 Medoc		9/-	21/-	ITALIAN			
2 St. Emilion		11/-	21/-	Chianti, Bertoli		11/9	22/6
3 Mouton Cadet 1960			30/-	21 Red		18/6	35/-
4 Chateau Croizet Bages		7/6	14/-	22 White		21/-	40/-
5 Chateau Bottled 1957		9/6	18/-	CHAMPAGNES			
RED BURGUNDY	2/6	7/6	14/-	23 Maison Royale N.V.		23/6	45/-
6 Macon Rouge		9/6	21/-	24 Pommery & Greno N.V.			
7 Volnay 1961		11/-	27/6	25 Pommery & Greno 1959			
8 Nuits St. Georges 1961				PORT			
WHITE BORDEAUX	2/6	8/-	15/-	26 Santo Rich Ruby		2/9	
9 Graves Dry		10/3	19/6	27 Ferreira's		2/9	
10 Barsac Sweet			22/6	White Bird Tawny		3/3	
11 Haut Sauternes Abbaye du Roi		3/-	9/9	28 Grant's			
WHITE BURGUNDY			11/9	Old Vintage Character		3/-	
12 Pouilly Fuisse 1962			22/6	BRANDY			
13 Chablis 1962				29 Courvoisier *** Luxe		4/-	
VIN ORDINAIRE				30 Courvoisier V.S.O.P.			
Nicolas-Grants							
14 Chassepre, White							
15 Vieux Ceps, Red							

Wine List

£1.80 per bottle £1.00 per half bottle

1. Claret Appellation Contrôlée
fruity, dry red
2. Premier Côtes de Bordeaux
medium sweet
3. Rouge Réserve
full bodied medium red
4. Blanc de Blancs
crisp, dry and fruity
5. Muscadet, Gautier and Halbert 72
ideal for fish, crisp and dry
6. Liebfraumilch, Langenbach 72
medium dry and fruity
7. Cloborg Riesling
light and refreshing
8. Anjou Rosé, Clos de Rigal
medium sweet

£1.30 per bottle 25p per glass

9. Corrida dry white
10. Corrida full red
11. Corrida medium sweet white

£3.15 per bottle £1.70 per half bottle

12. Champagne Delamotte Père et Fils

Coffee Specialities

available in the bars 35p each

- Irish - Irish Whiskey
- Muscovite - Vodka
- Highland - Scotch Whisky
- Parisienne - Brandy
- Monks - Benedictine
- Calypso - Tia Maria
- Beef eater - Kahlua

Special blend coffee
black or with fresh cream 12p

All prices include VAT.
Our ice-cream contains non-milk fat

Children are welcome at this Beef eat
A special menu is available
on request until
8pm.

The Andre Simon wines listed below are guaranteed to be genuine, by the designation "Appellation Contrôlée" the French government's guarantee of quality and origin. We'd be grateful if you would order by number.

Appellation Contrôlée French wines

£1.30 bottle 68p 1/2 bottle

- Red wine
- White wine
- 1 Medoc
dry and smooth
- 4 Chablis
definitely dry
- 2 Beaujolais
rich without being sweet
- 5 Graves
exactly in between
- 3 Rose
light and refreshing
- 6 Sauternes
sweet

7 Liebfraumilch

light refreshing Rhine wine—a lovely Hock

Spanish wines
£1.00 bottle 17p a glass

- 8 Spanish red
- 9 Spanish white
- 10 Portuguese Rose

Champagne
£2.30 bottle £1.20 1/2 bottle

11 Piper-Heidsieck n.v.

Coffee specialities 29p

Served in large goblet with cream

- Irish—Irish Whiskey
- Cossack—Vodka
- Mine Host's—Cointreau
- Highland—Scotch Whisky
- Calypso—Rum
- Port o' Spain—Tia Maria
- Parisienne—Brandy

Coffee special blend black or with cream 11p

Welcome We hope you'll enjoy yourself. The Manager will be happy to deal with any comments you may have. If he is not available, please write to the Managing Director, Chef & Brewer Ltd., The Pithay, Bristol BS99 7BW Tel: Bristol (0272) 297 161. Please accept this menu with our compliments, you may care to show it to your friends.

All prices include V.A.T.

Beefeater wine list and
Ind Cope wine list



Photo History

Widow Applebaum's in South Moulton Street London

The Widow Applebaum's Welcomes you to a
Good Morning Breakfast

FRUIT & JUICES
Orange Juice 20p
Tomato Juice 20p
Grapefruit Juice 20p
Chilled Half Grapefruit 20p
Melon (in Season)

EGGS AND OMELETTES
3 Eggs Any Style 40p
Bacon (2 rashers) & Eggs 50p
Ham & Eggs 55p
Corned Beef Omelette 65p
Salami Omelette 55p
American Cheese Omelette 55p
Lob. Eggs & Onions 85p
Eggs & Omelettes served with
Toast & Jelly, & Hash Brown Potatoes

FROM BROS'S CUSTOM BAKERY
Large Fresh Bagel with Cream Cheese 20p
New York Kaiser Roll 15p
Toasted English Muffin 15p
Assorted Hot Danish 20p
Toast and Jelly 15p

THE WIDOW'S HOT CAKE SPECIAL
2 rashers of Bacon
1 Egg, nestled on 2
golden brown
pancakes with gobbs of
butter & maple syrup 50p

STACK (4) HOT CAKES
WITH MAPLE OR BLACKBERRY SYRUP 35p

LOX (Smoked Salmon)
Served on New York Kaiser Roll,
with Cream Cheese 90p

Combination Breakfasts
1. Choice of Juice
2 Eggs with Bacon
Toast, Bagel or New York Kaiser Roll,
with Cream Cheese & Jelly,
Coffee or Tea 70p
2. Choice of Juice
2 Eggs, Any Style
Toast, Bagel or New York Kaiser Roll,
with Cream Cheese & Jelly,
Coffee or Tea 75p
3. Choice of Juice
Bagel Toast or New York Kaiser Roll,
with Cream Cheese & Jelly,
Coffee or Tea 45p

French Toast
Thick slices of white
bread, dipped in Eggs &
Cream - grilled to a golden
brown, served with butter & Syrup 35p

Have a good day!

Beverages
Our Special Blend of Coffee 15p
Pot of Tea 15p
Sanka 15p
Iced Tea 15p
Milk/Buttermilk 15p
Hot Chocolate 20p
Iced Coffee 15p

THE WIDOW APPLEBAUM'S
DELI AND BAGEL

menu

71. NEW YORK STRIP STEAK ... £1.85
Finest Prime Strip Steak served with tossed
green salad (choice of dressing) and French
Fries.

Appetisers

1. FRESHLY CHOPPED LIVER 30p
2. CHOPPED HERRING 30p
3. PICKLED HERRING 30p
4. MAYTSAE HERRING IN SOUR CREAM 45p
5. HOMEMADE SPICY TUNA 30p
6. LOX (Smoked Salmon) 30p
7. CHOPPED EGG & ONIONS 30p
8. ORANGE & TOMATO JUICE 25p
9. FRUIT CUP 25p
10. MELON (Seasonal) 25p

Remixage Soups

11. CHICKEN NOODLE 25p
12. CHICKEN MACZO BALL 25p
13. COLD BEET BORSCHT WITH SOUR CREAM 25p
14. HOT SWEET & SOUR CABBAGE BORSCHT 25p

DRINKERS

15. FRENCH FRIES 15p
16. OUR KITCHEN FRESH POTATO SALAD 20p
17. POTATO KNISH 25p
18. CREAMY CHOLE SLAW 25p
19. COTTAGE CHEESE 25p
20. BAKED BEANS 15p
21. DINNER SALAD WITH CHOICE OF FRENCH, 100% ISLAND OR ROGUEFORT DRESSING 25p
22. (LAKES) WITH APPLE SAUCE 25p
23. (21a) 25p
24. (21b) 25p

BEVERAGES

25. OUR OWN BLEND OF COFFEE 15p
26. SANGA 15p
27. ICED TEA 15p
28. COLD COFFEE 15p
29. COKE OR ROOT BEER 15p
30. MILK OR BUTTERMILK 15p
31. HOT CHOCOLATE WITH WHIPPED TOPPING 20p

Salads and Cold Platters

32. CHICKEN SALAD PLATTER 80p
Generous portion of Chicken salad, Cole Slaw or Potato Salad, Lettuce and Hard Boiled Egg
33. TUNA FISH SALAD 80p
Tuna Fish Salad, Hard Boiled Egg, Sliced Tomato and Cole Slaw or Potato Salad
34. COLD WHITE BREAST OF TURKEY PLATTER 80p
Breast of Turkey, succulent generous slices, served with Corn, Berry Sauce and Cole Slaw or Potato Salad
35. ROAST BEEF or PASTRAMI PLATTER or ROAST BEEF PLATTER 80p
Served hot with a tossed green salad and Special Potato Salad
36. FARMER'S CHOP SUEY 60p
Fresh Chicken, Carrot, Celery, Green Pepper, bed of shredded Lettuce mixed with Sour Cream, Assorted Crackers

Sky High SANDWICHES
Served on Custom Baked Rye, New York Kaiser Roll or Onion Pancake

37. THE WIDOW'S FAMOUS HOT CORNED BEEF (See Beef) 65p
38. RARE ROAST BEEF 65p
39. RARE ROAST BEEF 65p
40. BREAST OF TURKEY 65p
41. LIVERWURST (Brunswick) 65p
42. SALAMI 65p
43. CHOICE BEEF TONGUE 65p
44. CHOPPED LIVER 65p
45. CHICKEN SALAD 65p
46. EGG SALAD 65p
47. TUNA FISH SALAD 65p
48. LOX (Smoked Salmon) & CREAM CHEESE ON BAGEL WITH LETTUCE TOMATO & CUCUMBER 65p

COMBINATION SANDWICHES
Served on Custom Baked Rye, or New York Kaiser Roll garnished with Creamy Cole Slaw or our Special Potato Salad

49. HOT CORNED BEEF & PASTRAMI 85p
50. TURKEY & PASTRAMI 85p
51. ROAST BEEF & HOT PASTRAMI 85p
52. TURKEY & CHOPPED LIVER 85p
53. ROAST BEEF & TURKEY 85p

Burgers

54. THE DELUX JUMBO BURGER 80p
Three cheese burger, 2 chopped onions, American Cheese, Lettuce, Tomato, Our Special Dressing served on a Sesame Seed Bun with French Fries and Creamy Cole Slaw
55. OPEN FACED BURGER 55p
Chopped Sirloin burger, Lettuce, Tomato, Our Special Dressing served on a Sesame Seed Bun with French Fries and Creamy Cole Slaw
56. PRODUCERS DIET SANDWICH 60p
1 pound chopped Sirloin burger, Cottage Cheese, Sliced Tomatoes, Lettuce, Bread Defatted

Sweets

57. Chocolate Layer Cake 35p
58. Assorted Danish 20p
59. The Widow's Cherry Cake - Cherry, Pineapple, Plain 35p
60. Apple Pie 35p
61. Apple Pie à la mode 45p
62. Fruit Jello 25p
63. Fruit Cup 35p
64. Chocolate Pudding 25p
65. Pound Cake 15p

Our delux line

WIDOW APPLEBAUM'S SANDWICHES

50. HOT ROAST BEEF SANDWICH 85p
Juicy tender roast brisket of beef, whipped potatoes, hot vegetable, hot gravy
51. HOT TURKEY SANDWICH 85p
Generous slices of succulent turkey breast, whipped potatoes or french fries, hot gravy, hot vegetable, hot cranberry and cranberry sauce
52. THE FRENCH DIP 80p
Roast beef sliced hot, New York Kaiser Roll, Rappaport with natural juices and French fries
53. CLUB SANDWICH 85p
Three cheese layered sandwich filled with Cheese, and Mayonnaise, with creamy Cole Slaw
54. REUBEN'S SANDWICH 85p
Slices of hot Corned Beef, Sauerkraut and Swiss Cheese, with Potato Salad
55. MAIL LANDER'S SPECIAL 90p
Three-deckle toasted sandwich filled with Breast of Turkey, Ham, Swiss Cheese, Lettuce, Tomato, Russian Dressing with Potato Salad

The Widow's Specials

56. CORNED BEEF & CABBAGE 95p
Served with Boiled Potatoes
57. CHICKEN IN THE POT 95p
One half roasted Spring Chicken, home made in chicken broth (All in the Pot)
58. KNOCKWURST 85p
2 Knishes with choice of 21. Baked Beans, Sauerkraut, Potato Salad or Cole Slaw
59. STUFFED CABBAGE 95p
Stuffed Sweet Sour cabbage rolls, boiled potatoes & vegetables
60. HOME MADE MEAT LOAF 95p
Whipped potatoes & Vegetables
61. NEW YORK STRIP STEAK 90p
Finest Prime Strip Steak served with bread green salad (choice of dressing) and French fries
62. CHEF'S SALAD 85p
Julienne of Ham, Turkey, American & Swiss wedges on a bed of mixed greens
63. ASSORTED DELICATESSEN COLD CUTS 1.25
Corned Beef, Pastrami, Roast Beef, Tongue, Salami, Breast of Turkey, Cole Slaw, Potato Salad, Lettuce and Tomato

Eggs & omelettes

58. The Widow's Deli Omelette 75p
59. Corned Beef Omelette 70p
60. Pastrami Omelette 70p
61. Salami Omelette 65p
62. Bacon & Eggs 65p
63. Ham & Eggs 65p
64. Eggs Any Style 65p

Wines & BEERS

94. SCHLITZ 30p
95. MICHELEB 40p
96. WATNEY PALE ALE 25p
97. SHANDY (Beer and Lemonade) 25p
98. CARAFE WINE - RED, WHITE & ROSE Bottle £1.25 - Half Bottle 70p
99. BOTTLED IN CALIFORNIA, Original Bottled Christian Bros.
100. RED, CABERNET SAUVIGNON, Cuvée Extra, £1.70
101. WHITE, CHATEAU LA SALLE, Naturally Sweet £1.85
102. CHENIN BLANC, Medium Dry £1.40
103. ROSE, ROSE NAPA, Medium £1.70

Fountain Specials

All our Fountain Specials are made with The Widow's own double rich cream recipe.

79. OUR OLD FASHIONED DOUBLE SCOOP ICE CREAM SODA 30p
80. OUR GIANT MOONER SUNDAE 35p
Choice of Fruit Toppings, Toasted nuts, whipped cream and cherries
81. BANANA SPLIT 50p
Three giant scoops of our rich vanilla, strawberry and chocolate ice cream on sliced strawberries and rich chocolate sauce and smothered with whipped cream, nuts and cherries
82. CHOCOLATE FUDGE SUNDAE 45p
Three scoops of our delicious ice cream covered with chocolate fudge and topped with whipped cream and toasted nuts
83. THICK COLD MALTS AND SHAKES 30p
Rich chocolate sauces and heavy cream with soda water made with our N.Y. recipe
84. NEW YORK EGG CREAM 20p
Rich chocolate sauces and heavy cream with soda water made with our N.Y. recipe
85. COKE OR ROOT BEER FLOAT 25p
86. ICE CREAM - (2 Scoops) 20p

SEE OUR MANAGER ABOUT SPECIAL CATERING FACILITIES FOR YOUR NEXT PARTY.
TELEPHONE 01-629 1778

How Esther and Sam brought happiness to a lonely old lady

CARRY OUT
All Sandwiches, Meats, Side Orders, Etc., Are Available To Go

Minimum Charge 35p between the hours of 12.00 to 2.30 p.m. and 6.00 p.m. to 9.00 p.m.



Photo History



WHITE STAR LINE

WHITE STAR LINE MARGO PIERRE WHITE

STARTERS

PEA AND HAM SOUP 6.50	POACHED EGG BENEDICT, SAUCE HOLLANDAISE 5.95	BANG BANG CHICKEN 6.95	MINESTRONE WITH BASIL 5.50
RISOTTO SAFFRON MILANESE 7.95	BLINIS WITH SMOKED SALMON AND FROMAGE BLANC 7.50	SALAD OF BABY SPINACH AND WATERCRESS, EGG AND CRISPY BACON 6.50	CAESAR SALAD 5.95
SALAD OF ENDIVES WITH ROGUEFORT AND WALNUTS 5.95	PENNE PASTA ARRABBIATA 7.50	SPRING ROLL OF PRAWN WITH GINGER AND CORIANDER 7.50	CARPACCIO OF TUNA, LEMON BALM DRESSING 6.95
DEEP FRIED SQUID WITH ASPARAGUS SALAD 7.50	TARTE OF CARAMELISED ONION WITH GOAT'S CHEESE 6.95	TARTE TATIN OF ENDIVES, GRILLED SEA SCALLOPS, BALSAMIC VINEGAR 10.50	

MAIN BOARDS

FRITTO MISTO, SAUCE BOIS BOUDIN 10.50	FISH AND CHIPS À L'INDIENNE, PURÉE OF PEAS, SAUCE TARTARE 10.75	GRILLED TUNA WITH AUBERGINE CAVIAR, SAUCE VIERGE AND BASIL 13.50	TUNA BURGER, HOME-MADE KETCHUP 9.95
SMOKED HADDOCK, POACHED EGG, JERSEY POTATOES, BEURRE BLANC SAUCE 11.75	SALMON FISHCAKE, SORREL AND WATERCRESS SAUCE 9.95	FILLET OF SEA BREAM WITH CITRUS FRUITS, OLIVE OIL AND CORIANDER 11.50	FILLET OF COD À LA KIEV, POMMES FRITES 10.50
STEAK AND EGGS, POMMES FRITES, HP SAUCE 14.50	ESCALOPE OF CALF'S LIVER AND BACON, POMME PURÉE, ONION GRAVY 13.50	BRAISED ORIENTAL PORK, BOK CHOI, BITTER SWEET SAUCE 10.50	STEAK HACHÉ À LA MCDONALDS 9.50
ESCALOPE OF VEAL 'HOLSTEIN' 15.50	SUPREME OF CHICKEN 'CORDON BLEU', VERT PRÉ GARNISH 10.50	FILLET OF ABERDEEN ANGUS AU POIVRE, POMMES FRITES 15.50	ROAST RUMP OF LAMB, FLAGEOLET BEANS WITH GARLIC, PESTO SAUCE 13.50

PUDDINGS

TRADITIONAL CHEESECAKE WITH FRESH RASPBERRIES	FRESH FRUIT SALAD AND CREAM	CHOCOLATE SWISS ROLL WITH RASPBERRY COULIS	STICKY TOFFEE PUDDING WITH CARAMEL ICE-CREAM
BAKEWELL TART WITH MILK ICE-CREAM	BREAD AND BUTTER PUDDING	LEMON MERINGUE PIE	PANNACOTTA WITH POACHED FRUITS
			FRENCH FARMHOUSE CHEESES

ALL AT 5.50

BREAKFASTS

SERVED 12.00AM - 2.30AM

FULL TRADITIONAL ENGLISH BREAKFAST 7.50	WHITBY KIPPERS WITH POACHED EGG 7.50	SCRAMBLED EGGS WITH SMOKED SALMON 8.50
STEAK AND EGGS 14.50	POACHED EGG BENEDICT, SAUCE HOLLANDAISE 5.95	BLINIS À LA RUSSE, SMOKED SALMON 7.50

PRICES INCLUDE VAT

A 12 1/2% OPTIONAL GRATUITY CHARGE WILL BE ADDED

"BE BRITISH"

THE LAST WORDS OF THE "TITANIC'S" CAPTAIN, COMMANDER EDWARD J. SMITH, RNR,
BORN 1853, DIED 15 APRIL 1912

HEAD CHEF - PETER REFFELL



Photo History



I did relief management here and it was on a busy road where traffic shot past. Quite a lot of money had been spent on the conversion



The Whyte Lyon Hartley Whitney, Hants

Oaken beams run predominantly throughout every room in Chef and Brewers' recently opened Whyte Lyon, at Hartley Whitney in Hampshire.

In its present form this road house, which was formerly a nine bedroomed residential hotel, provides the motorist travelling between London and the West of England with quiet and relaxing surroundings in which he can take advantage of a full meals service geared to meet his requirements or just have a quick drink and snack.

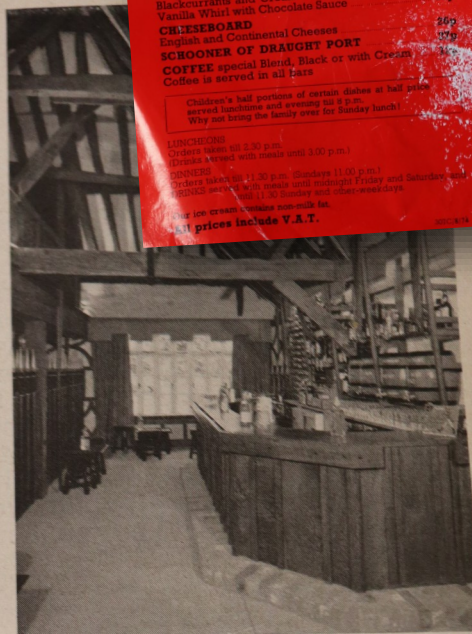
Five bars and two grills have been incorporated in the alterations of this old coaching inn, which stands adjacent to the A.30. Cost of the alterations was £100,000.

Landlord is Mr. William Stocker. (See Caterer June 3).

Above Right: Lofty roof of the Minstrel bar illustrates the old world effect given by the oak beams.

Right: Subdued lighting and a low ceiling give a cosy atmosphere to the Gallery bar.

Below: Walls of local stone are decorated with armour in the Portcullis grill.



THE WHYTE LYON
Hartley, Wmney, Hants. Tel: 025 128 2037
HARTFORD GRILL

What would you like to drink?
How about sharing a bottle or half bottle of wine right now?
It's available by the glass, too, or there's straight sherry by the schooner 27p.
Hotelen Lager 16p. Fruit Juice 10p.

STARTERS: Soup 16p. Pate 36p.
Prawa Cocktail 42p

£1-79
GRILLED RUMP STEAK 10 OZ.
Served with Garden Peas, Fresh Tomato, Jacket Baked or French Fried Potatoes, Watercress, Roll and Butter.

£1-79
HALF A ROASTED DUCKLING AND APPLE SAUCE
Served with Jacket Baked or French Fried Potatoes, Garden Peas, Watercress and Orange Salad, Roll and Butter.

£1-76
GRILLED DOVER SOLE 12 OZ.
Served with Tartare Sauce, Jacket Baked or French Fried Potatoes, Lemon, Garden Peas, Roll and Butter.

£1-45
GRILLED SIRLOIN STEAK 8 OZ.
Served with Jacket Baked or French Fried Potatoes, Garden Peas, Fresh Tomato, Watercress, Roll and Butter.

The weights shown are the approximate weights before cooking.

MIXED SALAD
Lettuce, Celery, Peppers, Tomatoes and Cucumber 26p extra

SWEETS
Raspberry Sorbet, with Blackcurrants and Cream 36p
Vanilla Whirl with Chocolate Sauce 18p

CHEESEBOARD
English and Continental Cheeses 26p
SCHOONER OF DRAUGHT PORT 29p
Coffee special Blend, Black or with Cream
Coffee is served in all bars

Children's half portions of certain dishes at half price served lunchtime and evening but a p.m.
Why not bring the family over for Sunday lunch!

LUNCHEON
Orders taken till 1.30 p.m.
Dishes served with meals until 3.00 p.m.

DINNERS
Orders taken till 11.30 p.m. Dinners (1.00 p.m.)
Dishes served with meals until midnight Friday and Saturday and 11.30 p.m. Sunday and other special days

For the reason, please note with us.
All prices include V.A.T.

The Andre Simon wines listed below are guaranteed to be genuine, by the designation "Appellation Controlee" the French government's guarantee of quality and origin. We'd be grateful if you would order by number.

Appellation Controlee French wines

£1-80 bottle **£1-00 1/2 bottle**

Red wine **White wine**

Claret **Macon Blanc**
dry and smooth definitely dry

Beaujolais **Graves**
rich without being sweet exactly in between

Rose **Ste. Croix du Mont**
light and refreshing sweet

Liebfraumilch
light refreshing Rhine wine—a lovely Hock

Spanish/Portuguese wine
£1-30 bottle **26p a glass**

Red
White
Rose

£3-15 bottle **£1-70 1/2 bottle**

French Champagne N.V.

Coffee specialities 32p

Available in the Bar
Served in large goblet with cream

Irish—Irish Whiskey Highland—Scotch Whisky
Russian—Vodka Calypso—Rum
Ming Hot's—Cointreau Port o' Spain—Tia Maria
Parisienne—Brandy

Coffee special blend black or with cream 12p

Welcome We hope you'll enjoy yourself. The Manager will be happy to deal with any comments you may have. If he is not available, please write to the Managing Director, Schooner Inn, The Pithay, Bristol BS99 7B. Please accept this menu with our compliments, you may care to show it your friends.

All prices include V.A.T.
ALL GOODS ARE SUBJECT TO AVAILABILITY



Photo History

WINSTONE'S Enfield



For Good Food
and a Great Atmosphere

OPENING TIMES
MON - SAT 11AM - 11PM
SUNDAY 11-30AM - 10.30PM

36 LONDON ROAD, ENFIELD, MIDDY

Cocktails

40. WINSTONES SPECIAL	£3-50	48. MARGARITA	£2-95
TEQUILA, VODKA, GIN, WHITE RUM, TRIPLE SEC & COLA (ONE MAY BE ENOUGH)		TEQUILA WITH TRIPLE SEC AND LEMON JUICE	
41. PINA COLADA	£2-95	49. MANHATTAN	£2-95
RUM WITH PINEAPPLE & COCONUT CREAM		RYE WHISKY WITH VERMOUTH, CURACAO AND BITTERS	
42. HARVEY WALLBANGER	£2-95	50. SICILIAN KISS	£2-95
VODKA WITH GALLIANO & ORANGE JUICE		SOUTHERN COMFORT WITH AMERETTO DI SARONNO	
43. TEQUILA SUNRISE	£2-95	51. MARTINI 007 1/2	£2-95
TEQUILA WITH GRENADINE & ORANGE JUICE		GIN WITH VERMOUTH (SHAKEN NOT STIRRED)	
44. BRANDY ALEXANDER	£2-95	52. GODFATHER	£2-95
BRANDY WITH CREME DE CACAO AND FRESH CREAM		SCOTCH WHISKY WITH AMARETTO DISERRANO	
45. SNOW STORM	£2-95	53. WHITE RUSSIAN	£2-95
VANILLA WITH AMERETTO AND COCONUT CREAM		VODKA WITH TIA MARIA AND DOUBLE CREAM	
46. JELLY BEAN SPECIAL	£2-95	54. NEW YORKER	£2-95
VANILLA WITH BLACKCURRANT AND SPARKLING WINE		LARGE WHISKY WITH LEMON AND LIME JUICE	
47. BROOKLYN BOMBER	£2-95	55. STRAWBERRY & BANANA DAIQUIRI	£2-95
TEQUILA WITH CHERRY BRANDY, GALLIANO, TRIPLE SEC & LEMON JUICE		RUM WITH EITHER STRAWBERRY OR BANANA LIQUEUR, BLENDED WITH FRESH STRAWBERRY OR BANANA, LIME & CREAM	

Beverages

5. COFFEE	£0-95	60. Coca-Cola (LARGE)	£0-75
7. LIQUEUR COFFEE	£1-95	61.	£0-75
1. COLD MILK	£0-75	62. ICED MILK SHAKE (MADE WITH ICE CREAM)	£1-45
1. CARBONATED WATER	£0-90	63. COLA FLOAT	£1-25

SEE BOARDS FOR OUR COMPREHENSIVE WINE LIST AND SPECIALS

MINIMUM CHARGE DURING BUSY PERIODS £5-00 PER PERSON
PRICES INCLUDE VAT SERVICE CHARGE LEFT TO CUSTOMERS DISCRETION

36 LONDON ROAD, ENFIELD, MIDDLESEX TELEPHONE: 081-362 1920

Appetizers

1. BUFFALO WINGS	£3-25	6. CORN ON THE COB	£1-95
SERVED WITH BBQ AND SOUR CREAM		POACHED AND SERVED WITH BUTTER	
2. DEEP FRIED BRIE	£2-95	7. SOUP OF THE DAY	£1-75
SERVED WITH GOOSEBERRY		SERVED WITH A ROLL AND BUTTER	
3. ATLANTIC OCEAN COCKTAIL	£3-25	8. HOMEMADE PATE	£2-95
PRAWN, CRAB SERVED IN OUR OWN SPECIAL SAUCE		SERVED WITH TOAST ON A BED OF CRISP LETTUCE	
4. GUACAMOLE	£3-25	9. MELON BALLS	£2-95
SERVED WITH TORTILLA CHIPS		SERVED WITH FRESH STRAWBERRY	
5. DEEP FRIED MUSHROOMS	£2-95	10. POTATO SKIN	£2-75
SERVED WITH SOUR CREAM AND CHILLI DIPS		FILLED WITH SOUR CREAM OR WITH CHARLESTON CHILLI	£3-25

Winstones Fajitas

11. THE BONNIE	£8-95
WITH SOFT FLOUR TORTILLAS, SOUR CREAM AND GUACAMOLE	
12. THE CLYDE	£8-95
WITH SOFT FLOUR TORTILLAS, SOUR CREAM AND GUACAMOLE	
13. THE BONNIE & CLYDE (FOR TWO)	£16-95
A COMBINATION OF THE ABOVE SPECIAL SAUCE	

Winstones Specialities

14. THE HUSTLER	1/2 RACK	£5-95
BBQ RACK OF RIBS MARINATED IN OUR BBQ SAUCE	FULL RACK	£7-95
15. THE NEW YORK		£9-25
STRIP PRIME SCOTCH BEEF SERVED WITH GARLIC BUTTER		
16. THE FBI (F...BIG INCREDIBLE)		£11-25
A 20oz T-BONE STEAK CHARGRILLED TO YOUR PERFECTION		
17. THE BRONX		£7-45
BBQ CHICKEN GRILLED AND MARINATED WITH OUR OWN SPECIAL SAUCE		
18. THE MANHATTAN		£8-25
LAMB CUTLETS MARINATED IN MINT SAUCE & CHARGRILLED TO YOUR PERFECTION		
19. THE CHARLESTON (GET YOUR TASTE BUDS DANCING)		£6-45
HOT CHILLI COOKED WITH BEST BEEF, KIDNEY BEANS, SERVED WITH SOUR CREAM		

* ALL SPECIALITIES SERVED WITH FRENCH FRIES OR JACKET POTATOES *
SALAD WITH A CHOICE OF 1000 ISLAND, FRENCH OR BLUE CHEESE DRESSING

Winstones Famous Burgers

8oz BEEF BURGERS SEASONED AND CHARGRILLED JUST THE WAY YOU WANT IT

21. THE BUGSY	£4-75	24. THE DILLINGER	£5-25
SERVED PLAIN		SERVED WITH PINEAPPLE	
22. THE DUTCHMAN	£5-25	25. THE MACHINE GUN KELLY	£5-45
SERVED WITH MELTED CHEESE		SERVED WITH CHILLI	
23. THE CAPONE	£5-25	26. THE ELLIOT NESS VEGETARIAN	£4-45
SERVED WITH BBQ		OR WITH MELTED CHEESE	£4-95

* ALL THE ABOVE SERVED WITH FRENCH FRIES, SALAD WITH A CHOICE OF *
1000 ISLAND, FRENCH OR BLUE CHEESE DRESSING

Something Different

27. THE COTTON CLUB SANDWICH	SLICES OF CHICKEN, BACON, LETTUCE, TOMATO AND MAYO	£4-75
28. THE GATSBY SANDWICH	8oz STEAK SERVED WITH CRISP LETTUCE AND DRESSING	£6-75
29. THE TOMMY GUN	LARGE HOT DOG TOPPED WITH OUR FAMOUS CHARLESTON CHILLI	£3-75
	* ALL THE ABOVE SERVED WITH TORTILLA CHIPS OR FRENCH FRIES * SALAD WITH A CHOICE OF DRESSING	

Bugsy Malones - Children's Menu

30. 3 COURSES FOR ONLY £2-95	INCLUSIVE OF A GLASS OF OR
STARTERS	SOUP OR CORN-ON-THE-COB
CHICKEN NUGGETS	* ALL SERVED WITH FRENCH FRIES
MAIN COURSE	BURGER * FISH FINGER * PIZZA * HOT DOG *
AFTERS	VANILLA ICE CREAM WITH CHOICE OF SAUCE

Salads

31. THE ALCATRAZ	TUNA, PASTA, ONION, CUCUMBER, SWEETCORN ALL DRESSED IN MAYO AND SERVED WITH FRESHLY TOSSED SALAD	£5-75
32. THE SAN QUENTIN	CHICKEN, HAM, PINEAPPLE, SWEETCORN AND CROUTONS SERVED WITH FRESHLY TOSSED SALAD	£5-75

Desserts

33. PECAN PIE	SERVED WITH WHIPPED CREAM OR ICE CREAM	£2-45
34. CHEESECAKE	MADE TO MAMA'S RECIPE	£2-45
35. APPLE PIE	SERVED HOT OR COLD WITH CREAM OR ICE CREAM	£2-55
36. MISSISSIPPI MUD PIE	TOPPED WITH HOT CHOCOLATE SAUCE	£2-75
37. HOT FUDGE BROWNIE	INDIVIDUAL FUDGE-BROWNIE, VANILLA ICE CREAM, HOT CHOCOLATE SAUCE AND TOPPED WITH WHIPPED CREAM	£2-75
38. PANCAKE SPECIAL	FILLED WITH ICE CREAM, BANANA, MAPLE SYRUP AND TOPPED WITH WHIPPED CREAM	£2-75
39. KEY LIME PIE	America's favorite	£2-75



Photo History



OUR FAMOUS ROAST CARVERY

Roast Turkey
Succulent British. Farm Assured.
320kcal per portion*

Roast Beef
Slow-roasted with a beef dripping glaze.
364kcal per portion*

Roast Gammon
Slow-roasted with a marmalade glaze.
377kcal per portion*

Roast Pork
Slow-roasted with an apple & sage glaze.
519kcal per portion*

Roast Lamb
With a rosemary rub.
331kcal per portion*

**Toby Carvery,
Whitewebbs
Enfield**



**SUNDAY &
BANK HOLIDAYS***
14.49

SATURDAY
11.49

**MONDAY
- FRIDAY**
9.99

WELCOME TO TOBY CARVERY

We're really proud of our team and have been working on creating the perfect roast for over 35 years.

OUR SAM PROMISE

Did you know our team of expert chefs get up as early as 5am every day to start preparing our famous roast carvery? Here's just some of what goes on at the home of the roast...
Slow-roasted meats are hand-glazed and cooked on site throughout the day. UK sourced potatoes are scrubbed, chopped, ruffled and roasted to perfection, so we know that every bite will taste just right. Wonderful wonky Yorkies are cooked from scratch and crisped to perfection to tower above your plate. Seasonal vegetables are prepared and cooked by our chefs for the best flake to fork taste!
We take pride in everything we do, so you can enjoy the perfect roast any day of the week!

Enjoy! From our Toby Family

STARTERS & SHARERS

Perfect before your roast or on the side.

Prawn Cocktail ♥
Juicy prawns, crisp onion lettuce and seafood sauce, served with wholemeal bread. 438kcal 3.99

Soup of the Day ♥
Ask your server for today's soup flavour, served with ciabatta bread. Vegetarian option available (V). 278kcal 2.99

Mini Pigs in Blankets
Succulent sausages wrapped in tasty bacon. 531kcal 3.99

YORKIE WRAPS & SANDWICHES

Available Monday - Saturday

Enjoy our chef's favourite freshly made **Yorkie** wraps & sandwiches with our famous roast carvery meats and a side of roast potatoes (V) 229kcal or house salad (V) 47kcal

Choose from our: Yorkshire Pudding Wrap (V) 328kcal, Brioche Style Bun (VE) 350kcal or Ciabatta (V) 359kcal

Gammon
Hand-carved gammon and mustard. 316kcal

Roast Pork
Roast pork, stuffing and apple sauce. 387kcal

Roast British Turkey Club
Hand-carved roast turkey and gammon, topped with tomato, shredded lettuce, sage & onion stuffing and mayo. 477kcal

Hunters Gammon & Turkey
Roast gammon and turkey with melted mature Cheddar and BBQ sauce. 472kcal

Ultimate Roast Beef
Freshly carved roast beef, coated in our famous beef dripping glaze. 389kcal

Cheese & Chutney (V)
Mature Cheddar with red onion chutney. 533kcal

TOBY'S FAVOURITE

Mac & Cheese Yorkie Wrap (V)
Toby's Yorkshire Pudding wrap filled with mac & cheese, served with a choice of roast potatoes or house salad. 851kcal. Add bacon for an extra 99p 974kcal

TOBY TASTERS

Perfect to rubble on or as an accompaniment to the main event.

Ciabatta Garlic Bread (V)
With or without cheese. 408kcal 2.99

Poppin' Chicken ♥
Topped with crispy onions and BBQ sauce. 308kcal 2.99

Cherry Tomato Tart Tatin (V) ♥
Cherry tomatoes in a balsamic glaze topped with goats' cheese and served in puff pastry. Vegan option available (VE). 468kcal 2.99

Cheesy Mushrooms (V) ♥
Mushrooms in a cheesy sauce topped with Cheddar, served with garlic bread. 375kcal 2.99

Loaded Roast Potatoes ♥
Topped with chopped bacon, melted mature Cheddar, yorkie pieces and drizzled with our famous gravy. 459kcal 2.99

Loaded Mac & Cheese ♥
Topped with crispy onions and poppin' chicken. 368kcal 2.99

Prawns
With a seafood sauce and shredded lettuce. 288kcal

Add the finishing touches...
Pigs in Blankets 531kcal 3.99
Famous Yorkie and Gravy (V) 168kcal 99p
Small Bowl of Soup 37kcal 99p

TOBY'S FAVOURITE

Ultimate Roast Dinner Sandwich
Our famous carvery... now served in a sandwich! Roast turkey, beef, gammon and pork with sage & onion stuffing, roast potatoes and mac & cheese served in a brioche style bun. Topped with one of our famous Yorkshire puddings and a pig in blanket. Served with a pot of gravy. 888kcal 7.99



OUR FAMOUS ROAST CARVERY

Our carvery selection changes throughout the seasons.

You can always enjoy a minimum of 3 premium roasted meats, then help yourself to freshly steamed & roasted vegetables, to freshly steamed & roasted potatoes and Yorkshire puddings, ruffled roasties and all the trimmings.

Feel free to go back for more vegetables, they're unlimited! As each and every carvery, they're different, calorie information can be found at the carvery.

Roast Turkey
Succulent British. Farm Assured.
320kcal per portion*

Roast Beef
Slow-roasted with a beef dripping glaze.
364kcal per portion*

Roast Gammon
Slow-roasted with a marmalade glaze.
377kcal per portion*

Roast Pork
Slow-roasted with an apple & sage glaze.
519kcal per portion*

Roast Lamb
With a rosemary rub.
331kcal per portion*



**SUNDAY &
BANK HOLIDAYS***
14.49

SATURDAY
11.49

**MONDAY
- FRIDAY**
9.99

VEGETARIAN, VEGAN & FISH

With all our vegetarian and fish dishes you can help yourself to seasonal vegetables from the carvery deck.

Calorie information can be found at the carvery deck.
For vegan dishes, simply ask your server for freshly steamed vegetables and vegan gravy.

Broccoli & Brie Parcel (V) ♥
Mushrooms and broccoli florets finished in a creamy sauce with melted brie, fully encased in puff pastry. 492kcal

Melt in the Middle Roast (V) ♥
Vegetable roast with a melt in the middle camembert centre. 469kcal

Toby's House Salad (VE) ♥
Crisp cos lettuce, and cherry tomatoes, with ribbons of cucumber and carrot, served with reduced fat dressing. 82kcal 7.49

Add on:
Prawns in seafood sauce 251kcal 1.50
Grated mature Cheddar (V) 292kcal 1.50
Carvery meats. See carvery for calories 1.50

Spinach & Mushroom Pithivier (VE) ♥
Crisp puff pastry with onion, wilted spinach, and mushrooms. 574kcal

Salmon & Prawn Wellington †
Salmon & prawn en croûte with a rich creamy thermidor sauce. 806kcal



**SUNDAY &
BANK HOLIDAYS***
13.99

SATURDAY
10.99

**MONDAY
- FRIDAY**
9.49

DON'T FORGET TO ADD

**EAT LIKE A KING!
TRY OUR KING SIZE**

We'll carve you extra meat, serve you an extra Yorkie and add two chipolata sausages for good measure.

**FOR AN
EXTRA
1.99**

**ENJOY A MEAT FREE
CARVERY (V)
FOR LESS!**

**FOR
1.75
LESS**

**2 BOWLS OF
PIGS IN
BLANKETS**
108kcal

**FOR AN
EXTRA
6.49**

*Sunday pricing will apply on Bank Holidays and selected special dates.
It is recommended adults need approximately 2000kcal a day.

TOBY PUDDING CO CLASSICS THE TOBY WAY

Chocolate Pancakes (V)
American style pancakes served with Calbury Flake, chocolate sauce, crispy chocolate pieces, dairy ice cream and freshly whipped cream. 664kcal 5.29

Apple Youlde ♥
Toby's take on an Apple Strudel! Dairy ice cream topped with salted caramel, mini fudge pieces and Bramley apple sauce, served in a Yorkshire pudding. 269kcal 4.99

Chocolate Fudge Cake (V)
Goosey, delicious hot or cold 556kcal. Served with your choice of freshly whipped cream 148kcal, dairy ice cream 112kcal or custard 120kcal 4.99

Baked Vanilla Cheesecake ♥
New York-style baked vanilla cheesecake served with a wust. 666kcal 4.99

Cookie Dough Sundae (V)
Chocolate chip cookie dough chunks mixed with dairy ice cream, drizzled with toffee and topped with a Cadbury's Flake and a chocolate sauce. 574kcal 4.99

Honeycomb Dream Sundae
Dairy ice cream and crunchy honeycomb drizzled with toffee and Belgian chocolate topped with a Cadbury's Flake and a chocolate sauce. 574kcal 4.99

Dairy Ice Cream (V) ♥
Creamy dairy ice cream topped with a Cadbury's Flake and your choice of strawberry chocolate, toffee or Sicilian lemon. 208kcal 3.99

Rice Pudding ♥
Classic creamy rice pudding, topped with strawberry jam. 96kcal 4.99

HOMEBAKED

Home-Baked Chocolate Dough Brownie ♥
Chocolate & cookie dough brownie, salted caramel sauce, fresh strawberry, freshly whipped cream. 581kcal

Seasonal Sponge
Ask your server for today's seasonal calorie information. Served with freshly whipped cream 148kcal, dairy ice cream 112kcal or custard 120kcal

Sticky Toffee Pudding
Baked in-house 809kcal. Served with freshly whipped cream 148kcal, dairy ice cream 112kcal or custard 120kcal

Seasonal Crumble
Ask your server for today's seasonal calorie information. Served with freshly whipped cream 148kcal, dairy ice cream 112kcal or custard 120kcal



WEINERWALD, Vienna

Photo History

Weine

Offene Weine - weiß

001 Weißer Heuriger 0,7 l S 12,50
002 Weißer Heuriger 0,7 l S 12,50
003 Weißer Heuriger 0,7 l S 12,50
004 Weißer Heuriger 0,7 l S 12,50
005 Weißer Heuriger 0,7 l S 12,50
006 Weißer Heuriger 0,7 l S 12,50
007 Weißer Heuriger 0,7 l S 12,50
008 Weißer Heuriger 0,7 l S 12,50
009 Weißer Heuriger 0,7 l S 12,50
010 Weißer Heuriger 0,7 l S 12,50

Offene Weine - rot

011 Rotwein 0,7 l S 12,50
012 Rotwein 0,7 l S 12,50
013 Rotwein 0,7 l S 12,50
014 Rotwein 0,7 l S 12,50
015 Rotwein 0,7 l S 12,50
016 Rotwein 0,7 l S 12,50
017 Rotwein 0,7 l S 12,50
018 Rotwein 0,7 l S 12,50
019 Rotwein 0,7 l S 12,50
020 Rotwein 0,7 l S 12,50

Flaschenweine - weiß

021 Kremser Sauternes 0,7 l S 100,00
022 Kremser Sauternes 0,7 l S 100,00
023 Kremser Sauternes 0,7 l S 100,00
024 Kremser Sauternes 0,7 l S 100,00
025 Kremser Sauternes 0,7 l S 100,00
026 Kremser Sauternes 0,7 l S 100,00
027 Kremser Sauternes 0,7 l S 100,00
028 Kremser Sauternes 0,7 l S 100,00
029 Kremser Sauternes 0,7 l S 100,00
030 Kremser Sauternes 0,7 l S 100,00

Flaschenweine - rot

031 Ruster Burgunder 0,7 l S 100,00
032 Ruster Burgunder 0,7 l S 100,00
033 Ruster Burgunder 0,7 l S 100,00
034 Ruster Burgunder 0,7 l S 100,00
035 Ruster Burgunder 0,7 l S 100,00
036 Ruster Burgunder 0,7 l S 100,00
037 Ruster Burgunder 0,7 l S 100,00
038 Ruster Burgunder 0,7 l S 100,00
039 Ruster Burgunder 0,7 l S 100,00
040 Ruster Burgunder 0,7 l S 100,00

Aperitifs

041 Campari Soda 1/1,5 l S 22,00
042 Martini 1/1,5 l S 19,00
043 Martini 1/1,5 l S 19,00
044 Martini 1/1,5 l S 19,00
045 Martini 1/1,5 l S 19,00
046 Martini 1/1,5 l S 19,00
047 Martini 1/1,5 l S 19,00
048 Martini 1/1,5 l S 19,00
049 Martini 1/1,5 l S 19,00
050 Martini 1/1,5 l S 19,00

Biere

101 Stieff Export vom Fall 0,5 l S 24,50
102 Stieff Export vom Fall 0,5 l S 24,50
103 Stieff Export vom Fall 0,5 l S 24,50
104 Stieff Export vom Fall 0,5 l S 24,50
105 Stieff Export vom Fall 0,5 l S 24,50
106 Stieff Export vom Fall 0,5 l S 24,50
107 Stieff Export vom Fall 0,5 l S 24,50
108 Stieff Export vom Fall 0,5 l S 24,50
109 Stieff Export vom Fall 0,5 l S 24,50
110 Stieff Export vom Fall 0,5 l S 24,50

Erfrischungsgetränke

111 Spekt 0,33 l S 19,00
112 Schurter Orange 0,33 l S 19,00
113 Coca Cola 0,33 l S 17,00
114 Gasteier 0,33 l S 17,00
115 Apfelsaft 0,33 l S 15,00
116 Apfelsaft 0,33 l S 15,00
117 Cappy Orangensaft 0,33 l S 20,00
118 Cappy Orangensaft 0,33 l S 20,00
119 Kinley Tonic 0,33 l S 20,00
120 Kinley Tonic 0,33 l S 20,00



Spirituosen

061 Obster 2 cl S 10,00
062 Obster 2 cl S 10,00
063 Obster 2 cl S 10,00
064 Obster 2 cl S 10,00
065 Obster 2 cl S 10,00
066 Obster 2 cl S 10,00
067 Obster 2 cl S 10,00
068 Obster 2 cl S 10,00
069 Obster 2 cl S 10,00
070 Obster 2 cl S 10,00

Sekt

081 Henkel trocken 1/1 l S 260,00
082 Henkel trocken 1/1 l S 260,00
083 Henkel trocken 1/1 l S 260,00
084 Henkel trocken 1/1 l S 260,00
085 Henkel trocken 1/1 l S 260,00
086 Henkel trocken 1/1 l S 260,00
087 Henkel trocken 1/1 l S 260,00
088 Henkel trocken 1/1 l S 260,00
089 Henkel trocken 1/1 l S 260,00
090 Henkel trocken 1/1 l S 260,00

Warme Getränke

121 Wiener Melange mit Schokolade S 24,00
122 Espresso klein, mit Obert S 14,00
123 Espresso groß, mit Obert S 14,00
124 Espresso groß, mit Obert S 14,00
125 Espresso groß, mit Obert S 14,00
126 Espresso groß, mit Obert S 14,00
127 Espresso groß, mit Obert S 14,00
128 Espresso groß, mit Obert S 14,00
129 Espresso groß, mit Obert S 14,00
130 Espresso groß, mit Obert S 14,00

Gassenverkauf

Out-door sales
In der praktischen Gassenverkaufsbox
bieten wir zu verblüffenden Preisen

alle Hauptspeisen

z. B.: 1/1 Grillfleisch S 42,00
Wienerwald Schmitz S 42,00
Schmitzbraten (aus Putenfleisch) S 24,00

alle Suppen

z. B.: Haargemachte Frischsuppe S 14,00

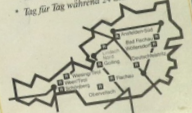
Sonstiges

Pommes frites S 13,00
Gebackener Salat S 14,00
Apfelfrucht S 29,00
1/1 Schweiger, weiß oder rot S 12,00
1/1 Fische (z. B. Lachs) S 12,00



Die Wienerwald Raststätten

Seit 1974 gibt es Wienerwald Raststätten.
In diesen bisher elf Betrieben steht die
Gastlichkeit an erster Stelle.
Natürlich bei gleich reichhaltigem
Speisenangebot in bekannt guter Qualität und
gemütlicher Atmosphäre.
Selbstverständlich gibt es auch hier alle Speisen
und Getränke zum Mitnehmen.
* Tag für Tag während 24 Stunden!



- Autobahnrestaurant Bad Fischau
2721 Bad Fischau, Tel. 02239/24 12
- Autobahnrestaurant Ebnau
2722 Ebnau, Tel. 02239/24 13
- Autobahnrestaurant Deutsch-Wagram
2723 Deutsch-Wagram, Tel. 02239/24 14
- Autobahnrestaurant Leopoldsdorf
2724 Leopoldsdorf, Tel. 02239/24 15
- Autobahnrestaurant Linz
2725 Linz, Tel. 07324/24 16
- Autobahnrestaurant Salzburg
2726 Salzburg, Tel. 0661/24 17
- Autobahnrestaurant Wien
2727 Wien, Tel. 01/24 18
- Autobahnrestaurant Innsbruck
2728 Innsbruck, Tel. 0531/24 19
- Autobahnrestaurant Graz
2729 Graz, Tel. 0316/24 20
- Autobahnrestaurant Villach
2730 Villach, Tel. 04622/24 21

Herzlich willkommen

Wienerwald-Restaurant
Wien 1, Annagasse 3
Telefon 52 37 66

Dauerhaft Küchenbetrieb
Kein Ruhetag



Lieber Gast,
wir sind stolz auf die
Tradition, die wir hier
verwirklichen. Wir sind
stolz auf die Tradition, die
wir hier verwirklichen.
Wir sind stolz auf die
Tradition, die wir hier
verwirklichen.

Suppen

141 Hühnersuppe mit Nudeln S 16,00
142 Hühnersuppe mit Nudeln S 16,00
143 Hühnersuppe mit Nudeln S 16,00
144 Hühnersuppe mit Nudeln S 16,00
145 Hühnersuppe mit Nudeln S 16,00
146 Hühnersuppe mit Nudeln S 16,00
147 Hühnersuppe mit Nudeln S 16,00
148 Hühnersuppe mit Nudeln S 16,00
149 Hühnersuppe mit Nudeln S 16,00
150 Hühnersuppe mit Nudeln S 16,00

Beilagen

151 Salate S 4,00
152 Salate S 4,00
153 Salate S 4,00
154 Salate S 4,00
155 Salate S 4,00
156 Salate S 4,00
157 Salate S 4,00
158 Salate S 4,00
159 Salate S 4,00
160 Salate S 4,00

Hendlspezialitäten

171 Wiener Backendl S 55,00
172 Wiener Backendl S 55,00
173 Wiener Backendl S 55,00
174 Wiener Backendl S 55,00
175 Wiener Backendl S 55,00
176 Wiener Backendl S 55,00
177 Wiener Backendl S 55,00
178 Wiener Backendl S 55,00
179 Wiener Backendl S 55,00
180 Wiener Backendl S 55,00

Hauptgerichte

191 Wienerwald Schmitz S 75,00
192 Wienerwald Schmitz S 75,00
193 Wienerwald Schmitz S 75,00
194 Wienerwald Schmitz S 75,00
195 Wienerwald Schmitz S 75,00
196 Wienerwald Schmitz S 75,00
197 Wienerwald Schmitz S 75,00
198 Wienerwald Schmitz S 75,00
199 Wienerwald Schmitz S 75,00
200 Wienerwald Schmitz S 75,00

Kleine Speisen

201 Hühnerbraten S 50,00
202 Hühnerbraten S 50,00
203 Hühnerbraten S 50,00
204 Hühnerbraten S 50,00
205 Hühnerbraten S 50,00
206 Hühnerbraten S 50,00
207 Hühnerbraten S 50,00
208 Hühnerbraten S 50,00
209 Hühnerbraten S 50,00
210 Hühnerbraten S 50,00

Desserts

211 Blätterteig-Äpfelbraten S 19,00
212 Blätterteig-Äpfelbraten S 19,00
213 Blätterteig-Äpfelbraten S 19,00
214 Blätterteig-Äpfelbraten S 19,00
215 Blätterteig-Äpfelbraten S 19,00
216 Blätterteig-Äpfelbraten S 19,00
217 Blätterteig-Äpfelbraten S 19,00
218 Blätterteig-Äpfelbraten S 19,00
219 Blätterteig-Äpfelbraten S 19,00
220 Blätterteig-Äpfelbraten S 19,00

Für Kinder haben
wir eine eigene
Speisekarte.
Verlangen Sie diese
beim Service.

Beachten Sie bitte unsere spezielle
Dessertkarte!
Als Abschluss empfehlen wir
einen guten Kaffee.

Unser Gassenverkauf ist eine wirklich
gute Idee, wenn es darum geht,
überhanden den Besuchern günstig
zu verkaufen, wenn Sie Hausfrauen
zum Picknick im Grünen oder wenn
im Büro für eine schnelle Mahlzeit
zu sorgen ist.
Jedes unserer Gerichte und Getränke
in dieser Speisekarte ist von Sie
sogar noch preiswerter -
im Gassenverkauf!
Aber ist außerdem praktisch verpackt
und während der gesamten
Öffnungszeiten erhältlich.

Portion Schinken S 39,00
274

Portion Emmentaler S 26,00
288





Photo History



WOLF'S DELICATESSEN

New York

CALL
422-4141
OUTGOING ORDERS
PROMPTLY DELIVERED

"COMPANY CHARGE ACCOUNTS INVITED"

OUR FAX #
747-0284

WOLF'S DELICATESSEN

RESTAURANT • CATERING

42 BROADWAY
NEW YORK CITY

STORE HOURS
6:00 A.M. TO 7:45 P.M.
SATURDAY TILL 3:45 P.M.

PHONE: 422-4141

WE TAKE PRIDE IN THE
QUALITY AND SERVICE OF OUR FOOD.
ENJOY!

Good Morning!

BREAKFAST

JUICES and FRUITS

ORANGE JUICE	85-1.70
FRESH SQUEEZED	1.00-2.00
ORANGE JUICE	85-1.70
TOMATO JUICE	85-1.70
PINEAPPLE JUICE	85-1.70
CRANBERRY JUICE	85-1.70

NOVA SCOTIA LOX and EGGS

4.75	
with Home Fried Potatoes or Grits	5.70

* BREAKFAST PLATTERS

TWO EGGS (Any Style) with Bacon, Ham or Sausage	2.95
CHEESE OMELETTE	2.95
HAM and CHEESE OMELETTE	2.95
WESTERN OMELETTE	2.95
MUSHROOM OMELETTE	2.95
SPANISH OMELETTE	2.95
PANCAKES and Syrup and Butter	2.95
FRENCH TOAST, Syrup and Butter	2.95
with Ham, Bacon or Sausage	2.95

HEARTY BREAKFAST SANDWICHES

ONE EGG on Roll	1.75
WESTERN OMELETTE on Roll	2.25
GRILLED CHEESE	1.50
GRILLED CHEESE with Bacon or Ham	2.95

SIDE ORDERS

BACON, HAM or SAUSAGE	1.50
HOME FRIES	1.25
GRITS	1.25

BREAD and PASTRIES

BUTTERED TOAST	60
ENGLISH MUFFIN	60
ROLL	60
BAGEL or BIALY with Butter	1.00
with Cream Cheese	1.00
CINNAMON TOAST	75

FRESHING BEVERAGES

MILK	85
ICE TEA	70
ICED COFFEE	80

WOLF'S COMBO SANDWICHES

(Please Order By Number)

1-CORNEB BEEF and PASTRAMI	6.50
2-CORNEB BEEF and TONGUE	6.50
3-BRISKET of BEEF and PASTRAMI	6.75
4-BRISKET of BEEF and SWISS	6.75
5-ROAST BEEF and CHOPED LIVER	6.50
6-TURKEY, TONGUE and CHOPED LIVER	6.50
7-TURKEY, CHOPPED LIVER and TONGUE	6.95
8-CORNEB BEEF, PASTRAMI and TONGUE	6.95
9-TURKEY, BACON, SWISS CHEESE and TOMATO	7.25
10-TONGUE, PASTRAMI and SALAMI	7.25

WOLF'S FAMOUS OVERSTUFFED SANDWICHES

FRESH BRISKET of BEEF	5.50
PRIME ROAST BEEF	5.50
HOT CORNEB BEEF	5.50
HOT PASTRAMI	5.50
BONOLONG or SALAMI	5.50
BAKED VIRGINIA HAM	4.75
SLICED STEAK SANDWICH	4.75
LIVERWURST	3.60
BOAR'S HEAD HAM	3.60
GENOVA SALAMI	3.75

CLASSIC COMBO'S

11-BOILED HAM and AMERICAN CHEESE	4.25
12-BOILED HAM and SWISS CHEESE	4.25
13-BOILED HAM and MUENSTER CHEESE	4.25
14-TURKEY and SWISS CHEESE	6.25
15-EGG SALAD and BACON	3.95
16-EGG SALAD and BACON	3.95
17-CHICKEN SALAD and BACON	5.25
18-BOILED HAM, GENOVA SALAMI, LETTUCE and TOMATO	5.25
19-TUNA SALAD, SLICED EGG, LETTUCE and TOMATO	4.75
20-YOUR CHOICE ANY THREE MEATS	7.50

WOLF'S COMBO SANDWICHES

1-CORNEB BEEF and PASTRAMI	6.50
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5-ROAST BEEF and CHOPED LIVER	6.50
6-TURKEY, TONGUE and CHOPED LIVER	6.50
7-TURKEY, CHOPPED LIVER and TONGUE	6.95
8-CORNEB BEEF, PASTRAMI and TONGUE	6.95
9-TURKEY, BACON, SWISS CHEESE and TOMATO	7.25
10-TONGUE, PASTRAMI and SALAMI	7.25

DAILY SPECIALS

HOME MADE SOUPS EVERY DAY

Match Ball	1.50
Consommé with Rice or Noodles	1.50
Cold Borstch with Sour Cream	1.50

MONDAY:

VEGETABLE SOUP	1.60
BEAN SOUP	1.60
BAKED ZITI	4.25

TUESDAY:

MUSHROOM and BARLEY SOUP	1.60
MEAT LOAF on a Roll	1.60
Platter	4.50

WEDNESDAY:

MUSHROOM and BARLEY SOUP	1.60
LENTIL SOUP	1.70
CHICKEN PARMIGIANA	7.25
Platter	5.95

THURSDAY:

VEGETABLE SOUP	1.60
GREEN PEA SOUP	1.50
PEPPER STEAK on a Roll	1.70

FRIDAY:

NEW ENGLAND CLAM CHOWDER	1.75
MANHATTAN CLAM CHOWDER	1.65
FRIED FILLET OF SOLE	5.50
Platter	4.25
FRIED JIMBO SHRIMP	5.50
Platter	5.50

SATURDAY:

MEAT BALL	4.25
"THE GODFATHER"	5.95
Ham, Genoa Salami, Provolone, Lettuce, Tomato, Onions & Italian Dressing	5.50
"M.V.P."	5.95
Roast Beef, Turkey, Ham, Swiss Cheese, Lettuce and Tomato	5.95
CHICKEN CUTLET PARMIGIANA	5.95

CAKES, PIES and DESSERTS

FRUIT PIES (Home Made)

A LA MODE	1.75
FLORENTINE POUND CAKE	2.75
MARBLE POUND CAKE	1.25
DANISH PASTRY	1.25
APPLE CAKE (Home Made)	1.35
BROWNIE or BLONDIE	1.50
LAYER CAKE	1.50
CHEESE CAKE	1.50
JELLO	1.25
with Whipped Cream	1.75
RICE PUDDING	1.25
with Whipped Cream	1.50
FRESH FRUIT CUP	2.00
MELON (in season)	1.50-2.50
ICE CREAM	1.50

BEVERAGES

COFFEE	65
BREWED DECAF	65
TEA	70
HOT CHOCOLATE	70
MILK (Ind. Container)	70
HERSHY'S SODA	65
MYSTIC "ASSORTED FLAVORS"	95
ICED CREAM SODA	95
SHAKE (Van. Choc./Straw)	95
EVIAN WINNER	1.75
SATURDAY TILL 3:45 P.M.	1.10

STORE HOURS 6 A.M. TO 7:45 P.M.
SATURDAY TILL 3:45 P.M.
PRICES SUBJECT TO CHANGE WITHOUT NOTICE

BEEF OR TURKEY BURGERS

(ALL OUR BEEF BURGERS ARE MADE OF 100% PURE GROUND PRIME BEEF OR 100% TURKEY MEAT-200 EX) and SERVED ON A TASTY SESAME SEED BUN

BEEFBURGER	2.65
CHEESEBURGER	3.15
BACON BEEFBURGER	3.65
ALPINE BEEFBURGER	4.15
A Burger Topped with Ham and Swiss Cheese	4.15
PIZZA BEEFBURGER	3.95
A Burger Topped with Mozzarella Cheese & Tomato Sauce	3.95
MUSHROOM BEEFBURGER	3.65
MUSHROOM CHEESEBURGER	4.15
ALPINE BEEFBURGER	4.15
A Burger Topped with Lettuce, Tomato & Mayonnaise	2.95
TEXAS BEEFBURGER	3.65
A Burger Topped with American Cheese & Fried Egg	3.65
SMOTHER BEEFBURGER	4.25
A Burger Topped with American Cheese, Mushrooms and Sauteed Onions	4.25
CHILI BEEFBURGER	4.25
A Burger Topped with Cheddar Cheese & Slice of Chili	4.25
LOW CALORIE BEEFBURGER	4.50
A Burger with out a Bun with Cottage Cheese, Lettuce and Tomato	4.50
WOLF'S SPECIAL BEEFBURGER	4.25
A Burger Topped with American Cheese, Ham, Tomatoes and Sauteed Onions	4.25
PATTY MELT	3.25
A Burger on Grilled Rye Bread with American Cheese and Fried Onions	3.25
DELUXE: Served with French Fried Potatoes, Lettuce & Tomato	\$1.65 Extra
(Served with Seasoned Fries)	

JIMBO "BAGEL" SPECIALTIES

NOVA SCOTIA SALMON and CREAM CHEESE Served on a BAGEL

NOVA SCOTIA	6.95
NOVA SCOTIA with Cheese	6.75

(All Above Nova Scotia Sandwiches Served with Lettuce, Tomato and Bermuda Onion)

"BUNNY" (Served on a Tasty Sesame Bun)

CHICKEN CUTLET	3.85
TUNA SALAD	3.25
CHICKEN SALAD	3.25
EGG SALAD	3.25
HAM and CHEESE	2.75
MEAT LOAF	3.25
BBO BEEF	3.50

MARIA'S FANTASY

Turkey with Melted Swiss Cheese, Russian Dressing and Cole Slaw on a Served Roll

\$6.75

ANDREA'S THRILL

Sliced Virginia Ham and Turkey with Melted Cheese, Tomato and BBQ Sauce on Grilled Toast

\$6.95

TOMMY'S FAVORITE

2 Pieces of Chicken Breast topped with Crip Bacon and Melted Swiss Cheese and BBQ Sauce on a Tasty Roll

\$7.25

Tommy's Made with One Piece of Chicken Cutlet \$9.95

NICKY'S MEAL

Sliced Brisket of Beef and Potato Pancakes Platter (served with Apple Sauce)

\$7.50

PETE'S SPECIAL

Prime Roast Beef with Melted Jarlsberg Cheese on a Club Roll

\$6.75

(Try it with our Mustard or Russian Dressing)

PAULA'S DELIGHT

2 Pieces of Chicken Breast with Lettuce, Tomato and Mayonnaise

\$5.25

Paulette made with One Piece of Chicken Cutlet \$9.95

WOLF'S COLD CUT PLATTER

Served on Bed of Lettuce and Creamy Cole Slaw

\$7.50

SUPER BOWL

Glaze Tossed Salad Topped with Sliced Grilled Chicken and Shredded Cheese

\$6.95

GREEK SALAD

"A LA WOLF'S" Made Our Special Way

\$5.95

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BEAN SOUP	1.60
BAKED ZITI	4.25

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MEAT LOAF on a Roll	1.60
Platter	4.50

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MUSHROOM and BARLEY SOUP	1.60
LENTIL SOUP	1.70
CHICKEN PARMIGIANA	7.25
Platter	5.95

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GREEN PEA SOUP	1.50
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Platter	4.25
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Platter	5.50

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BROWNIE or BLONDIE	1.50
LAYER CAKE	1.50
CHEESE CAKE	1.50
JELLO	1.25
with Whipped Cream	1.75
RICE PUDDING	1.25
with Whipped Cream	1.50
FRESH FRUIT CUP	2.00
MELON (in season)	1.50-2.50
ICE CREAM	1.50

BEVERAGES

COFFEE	65
BREWED DECAF	65
TEA	70
HOT CHOCOLATE	70
MILK (Ind. Container)	70
HERSHY'S SODA	65
MYSTIC "ASSORTED FLAVORS"	95
ICED CREAM SODA	95
SHAKE (Van. Choc./Straw)	95
EVIAN WINNER	1.75
SATURDAY TILL 3:45 P.M.	1.10

STORE HOURS 6 A.M. TO 7:45 P.M.
SATURDAY TILL 3:45 P.M.
PRICES SUBJECT TO CHANGE WITHOUT NOTICE



Photo History



ZINC BAR- Wine List Heddon Street London

ZINC BAR • WINE

WHITE WINE

bottle 75cl
ZINC Vin de Pays d'Oc, Dom. Virginie 9.95*
1997 Chardonnay/Garganega, Arcadia, ITALY 13.50*
1998 Sauvignon de Touraine, Loire, FRANCE* 13.75
1997 Pucela, Palacio de Bornos, SPAIN 14.50
1996 Pinot Grigio, Villa del Borgo, ITALY 16.50
1996 Macon Uchisy, Talmard, Burgundy, FRA 17.50
1997 Bourgogne Alligote, Fevre, Burgundy, FRA 18.25
1997 Petit Chablis, Fevre, Burgundy, FRA 18.75
1996 Viognier, VDP des Contes Rhodaniens, FRA 19.50
1996 Pinot Blanc, Trimbach, Alsace, FRA 21.50
1997 Sancerre, Roger, Loire, Burgundy, FRA 34.50
1995 Sautenay Les Blevaux, Burgundy, FRA 14.50
1996 St. Halletts Poachers Blend AUS 18.95
1996 Wairau River, Sauvignon Blanc N.Z. 19.25
1997 CV Unwooded Chardonnay, Western AUS 19.50
1996 Malvasia Bianca, Clare Valley, AUS 19.50
1996 Tim Adams Riesling, Goulburn Valley, AUS 19.95
1996 Mitchelton Marsanne, Goulburn Valley, AUS 21.95
1996 Longridge Chard, Stellenbosch S.A. 21.95

* available by the glass 175ml/250ml

ROSÉ

1997 Chateau Lacroix, Bordeaux Rose FRA 14.75

DESSERT WINE

bottle 75cl/glass 125ml
Muscat de Rivesaltes, Cazes 25.25/4.90

DRINKS

HOUSE SPIRITS 50ML 4.00
Absolut Vodka, Gordon's Gin,
J&B Rare Whisky, Jack Daniels Bourbon
Bacardi Rum, Bols Liqueurs
José Cuervo silver Tequila
PREMIUM SPIRITS 50ML 4.50
Tanqueray Gin, Johnny Walker Black
Jameson's Irish Whiskey, Glenmorangie
Jose Cuervo gold Tequila

BOTTLED BEER

Guinness (draught can), (440ml) BIRE 2.95
Newcastle Brown Ale (550ml) U.K. 2.95
Budvar (330ml) CZECH. REPUBLIC 2.75
Peroni (330ml) ITALY 2.75
Freedom (330ml) U.K. 2.75
Miller Genuine Draft, (330ml) USA 2.75
Hoegaarden (330ml) BELGIUM 2.75

MINERALS

Still/sparkling mineral water
glass 1.50/750ml bottle 2.75
Coca cola, Diet Coke, Lemonade 1.50

RED WINE

bottle 75cl
ZINC Vin de Pays d'Oc, Dom. Virginie 9.95*
1994 Salice Salentino Riserva, Candido, ITALY 14.50
1992 Ch. Hauts de Savignac, Bordeaux Supérieur 15.50*
1997 Beaujolais Villages, Granger, FRA 16.25
1995 Cotes du Rhone, Guigal, FRANCE 16.75
1996 Crozes Hermitage, Jaboulet, Rhone, FRA 18.50
1997 Morgon, Chaponne, Beaujolais, FRA 18.95
1997 Tempranillo, Ochoa, Navarra, SPAIN 21.50*
1995 Valpolicella, Palasso della Torre, ITALY 26.25
1996 La Chenade, Lalonde de Pomerol, Bordeaux, FRA 34.95
1995 Los Vascos Cabernet Sauvignon, CHILE 14.75
1997 Pinotage, Beyerskloof, Stellenbosch, SA 16.25
1996 Alamos Ridge, Malbec, Mendoza, ARGENTINA 17.50
1997 St Halletts Gamekeepers Reserve, AUS 19.50
1996 Big House Red, Bonny Doon, USA 20.95
1997 Cornerstone Grenache, Clare Valley, AUS 22.95
1994 Robert Mondavi, Coastal Cabernet, U.S.A 26.50

CHAMPAGNE/SPARKLING

bottle 75cl
N.V. ZINC Cuvée Prestige 28.50
N.V. Perrier Jouet 36.50
N.V. Taittinger 37.50
N.V. Veuve Clicquot 39.95
N.V. Bollinger 45.00
N.V. Laurent Perrier Rosé 46.00
N.V. Louis Roederer 48.50
1992 Moët & Chandon 55.95
1990 Dom Perignon 95.00

DIGESTIFS & PORT

Marquis de Puysegur, Armagnac 5.00
Baron de Signonac 20yo, Armagnac 6.50
Ragnaud Sabourin VSOP, Cognac 5.00
Remy Martin VSOP, Cognac 7.00
Delamain XO Pale & Dry, Cognac 8.00
Hennessy XO, Cognac 19.50
Dupont VSOP, Calvados 5.50
Dows L.B.V. 1992, Port 4.50
Graham's Malvedos 84 Port 6.50

Becks (275ml) GERMANY 2.75
Clausthaler, low alcohol (330ml) GERMANY 1.95

CIDER

Scrumpy Jack Cider (330ml), U.K. 2.95

JUICES

Citron pressé 1.95
Fresh orange juice 2.25
Cranberry/Grapefruit/Apple/Pineapple juices 1.95
Virgin Mary tomato juice & ZINC mix 2.95

WINE BY THE GLASS

glass 175ml/250ml
ZINC WHITE
Vin de Pays d'Oc
2.75/3.90

1997 Chardonnay /
Garganega, ITALY
3.25/4.60

1998 Sauvignon de
Touraine, Loire, FRA
3.50/4.85

1997 Chateau
Lacroix, Bordeaux Rose
3.95/5.30

Kir Vin de Pays d'Oc &
crème de cassis
3.50/4.95

ZINC RED
Vin de Pays d'Oc,
2.75/3.90

1996 Tempranillo,
Ochoa, Navarra, SPAIN
5.50/7.80

1992 Ch Hauts de
Savignac, Bordeaux
Supérieur, FRA
4.05/5.45

CHAMPAGNE BY THE GLASS

N.V. ZINC Cuvée
Prestige 6.25

CHAMPAGNE COCKTAILS

Mimosa
Champagne, orange juice,
Grand Marnier 6.50

Bellini 6.50
Champagne & peach nectar

Pink Zinc
Chambord & champagne 6.50

The Classic
Angostura sugar cube, cognac,
champagne 6.50

Kir Royal
Champagne

Your bill will be presented with your coffee.
Opening hours: Mon-Wed 12.00pm-11.00pm / Thur-Sat 12.00pm-12.00am

17.5% VAT included • 12.5% discretionary service charge will be added • Ashtrays £4.50 each
ZINC BAR•GRILL 21 HEDDON STREET LONDON W1R 7LF TEL 0171 255 8899 FAX 0171 255 8888
PRIVATE ROOM AVAILABLE 40 PEOPLE SEATED 50 FOR CANAPÉS & COCKTAIL PARTIES • TEL 0171 255 8833



Photo History



ZINC BAR- Grill

Heddon Street London

ZINC BAR • GRILL

MENU PRIX FIXE

Soup of the day
Goats cheese tart
Salad of roasted
vegetables with salsa
verde & parmesan

Risotto of mushroom &
courgette
Roast pork, apple sauce
Panfried smoked haddock
with leek & parsley
sauce

Side dishes: mixed
salad, pomme frites

Passionfruit tart
Baked cheesecake
Selection of ice cream
& sorbets

2 courses 9.50
3 courses 12.00
Available from
12noon - 7.00pm
Monday - Saturday

WARNER VILLAGE MENU

Tomato & fennel soup
Roast tomato & french
bean salad
Goats cheese tart

Mullet with warm
tomato salsa
Risotto of mushroom &
courgette
Lamb shank, celeriac
mash

Passionfruit tart
Apple & cinnamon
brulee
Selection of ice
creams
2 courses 13.50
includes voucher for
Warner cinemas
third course
supplement 2.50

PLEASE ASK ABOUT
OUR PRIVATE
DINING ROOM

STARTERS

Soup of the day 4.00
Tomato & fennel soup 4.00
Crab bisque 4.00
Smoked salmon, creme fraiche 7.00/9.00
Goats cheese tart 4.75
Fish cake 4.75/8.95
Chicken liver parfait 5.95

SALADS

Caesar salad 5.00/6.95
Chicken caesar salad 7.95
Endive, walnut & roquefort salad 6.00
Roast chicken salad, beans, & tomato
vinaigrette 7.95
Rocket & parmesan 5.50/7.00
Salad of roasted vegetables with salsa
verde & parmesan 5.00

GRILLS & ROTISSERIES

Grilled Red Bream, provençal vegetables
and beurre blanc 12.00
Grilled salmon, shellfish jus 10.75
Entrecote béarnaise 8oz 12.50
Escalope of veal, butter sauce 13.25
Shoulder of pork with apple sauce 8.50
Peppered rib of beef, braised shallots and
creamed horseradish 12.50 (pink/well done)
Grills & Rotisseries are served with either pommes
frites, mash or green salad

VEGETARIAN

Risotto of mushroom and courgette 6.95
Roast red pepper, provençal vegetables 7.50
Butter bean casserole 7.95

DESSERTS

Brioche & butter pudding 4.50
Lemon tart 4.00
Roast peach & jersey cream 4.50
Baked cheesecake 4.00
Custard tart with raspberry sauce 4.50
Selection of ice cream or sorbets 4.00
A plate of British & Irish cheeses 5.00
Tarte tartin 5.00
Poached pear with ice cream 4.00

COFFEE, TEA & CHOCOLATE

Cappuccino 1.85
Espresso 1.65
Double espresso 1.85
Grande cappuccino 2.25
Café latte 2.05
Café mocha 2.25

CRUSTACEA

Lobster mayonnaise 12.50/23.50
Langoustine mayonnaise 12.50/24.50
Crab mayonnaise 8.50
Plateau de fruits de mer* 21.50
* Lobster supplement 12.50

ALL CRUSTACEA IN THE SHELL

Rock Oysters per 6 7.50
per 9 9.75
per 12 12.00

** Better not to drink spirits with oysters & clams

LIGHT MEALS

Steak baguette 7.50 (pink/well done)
Grilled chicken baguette 6.95
ZINC club sandwich 7.25

All sandwiches are served with pommes frites or salad
Sandwiches are available at lunch time only

MAIN DISHES

Calves liver, onion gravy and dauphinoise
12.50 (pink/well done)
Roast cod, red peppers & pesto 10.00
Fish & chips 8.95
Lamb shank with celeriac mash 9.75
Confit duck, savoy cabbage & pancetta 9.95
Breast of chicken with bayonne ham 9.00
Sausages and colcannon 7.95
Chargrilled tuna & roasted vegetables 14.50

SIDE DISHES

Green beans 2.75
Roast carrots & parsnips 2.50
Pommes frites 1.95
Mashed potato 1.95
Colcannon 2.25
ZINC green salad 2.50
Mixed salad 2.50

UNDER 12'S

Chicken fritters, bearnaise sauce, mash 3.50
Minute steak & pommes frites 3.50
Risotto with mushroom & courgette 3.50
Salmon & cod fishcakes, green beans 3.50

English breakfast, Ceylon,
Darjeeling, Earl grey,
Lapsang souchong, Peppermint
Camomile,
pot for one 1.75/pot for two 2.9

When smoking please be considerate of your neighbour
Your bill will be presented with your coffee

17.5% VAT included • 12.5% discretionary service charge will be added • Ashtray
ZINC BAR • GRILL 21 HEDDON STREET LONDON W1R 7LF TEL 0171 255 8888



Photo History

All dishes comply with a colour price code, unless otherwise stated: ● £3.80 ● £4.80 ● £5.50

STARTERS

1. ● Crispy Seaweed
2. ● Crispy Fried Seafood Pancake Rolls (2 pieces)
3. ● Sesame Prawn Toast
4. ● Deep Fried Phoenix King Prawns with Breadcrumbs Served with Fresh Lime
5. ● Deep Fried Squid with Sweet & Sour Dip
6. ● Roasted Baby Squid with Garlic & Peppercorn Salt
7. ● Spare Ribs
(a) Barbecued (b) Chilli Peppercorn Salt (c) Thai Style Lemon Grass
8. ● Peking Ravioli in Red Hot Sauce
9. ● Grilled Pork Dumpling
10. ● Chicken Teriyaki (three skewers in Japanese Teriyaki Sauce)
11. ● Satay "Malaysian Style" with Peanut Sauce
(a) Chicken (b) Beef (c) Prawn
12. ● Deep Fried Soft Shell Crab in Garlic & Chilli (each)
13. ● Barbecued Spare Ribs Pancake Rolls (veg.)
14. ● Grilled Chicken & Veg. Samplings (veg.)
15. ● Vietnamese Rice Paper Wrapped Spring Rolls (veg.)

SOUP

16. Sweet Corn Cream Soup
(a) Chicken..... £1.80 (b) Crab..... £2.00
17. Won Ton Soup..... £1.80
18. Hot & Sour Soup..... £1.80
19. Tom Yum Kung (Thai Style Seafood & Chilli)..... £2.20
20. Vegetable Bean Curd Broth..... £1.80
21. Mixed Vegetable Clear Soup..... £1.80
22. Miso Soup..... £1.80
- *****
23. Crispy Aromatic Duck (Pancake Wrap)
Quarter..... £6.50 Half..... £12.00 W..... £22.50
Lettuce Wrap (served with Hooy Sin Sauce)
24. (a) ● Chicken (b) ● Mixed Vegetables (c) ● Seafood

SEAFOOD, POULTRY & MEAT

25. ● King Prawn
26. ● Squid
27. ● Fish Fillet
28. ● Beef Slices
29. ● Pork Slices
30. ● Chicken Fillet

- c) Seasonal Greens with Oyster Sauce
- d) Curry (Malaysian Style)
- e) Black Peppercorn Sauce
- f) Cashewnuts
- g) Sweet & Sour (25, 27, 29 & 30)

CHEF RECOMMENDATIONS

31. ● Sauté King Prawn with Dried Chilli & Onions
32. ● King Prawn with Garlic & Chilli Sauce (Szechuan Style)
33. ● Crispy Shredded Beef in Spicy Hot Sauce
34. ● Beef in Mandarin Sauce
35. ● Barbecued Roast Pork
36. ● Pork Slices with Dried Chilli & Onions
37. ● Chicken Teriyaki with Bean Sprouts (Japanese Style)
38. ● Chicken with Ginger & Lemon Grass (Thai Style)

VEGETABLES

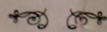
39. ● Pak Choy / Broccoli / Mixed Vegetables / Bean Sprouts
Select any of the above to be cooked in the following sauces:
a) Oyster Sauce
b) Ginger Sauce
c) Garlic Sauce
40. ● Gado Gado (Bean Curd Salad with Peanut Sauce, Served Warm)

February

Zetter Cocktail: POMANDARITA - A yummy twist on a Margarita w/ mandarin liqueur & pomegranate

MIXED OLIVES £7.00

ANTIPASTI OF THE DAY £2.00



£6.00

CARDON ZUPPA WITH SHRIMP

GRILLED PIADINA WITH CHICKPEAS & PROSCIUTTO DI PARMA

£5.00

SALT COD FRITTERS WITH FENNEL & PARSLEY SALAD & SAFFRON MAYONNAISE

£5.00

SOFT POLENTA WITH CIME DI RAPA & PECORINO

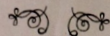
£9.00

GAME TERRINE WITH QUINCE & MUSTARD MARMELLATA

£5.50

TRIPPA WITH POTATO, TOMATO, SPICY SALAMI & PARMESAN

£6.00



£5.00

PENNE WITH CHICKEN LIVER, OLIVE & PARSLEY SAUCE

£5.50 £12.00

PUMPKIN PANSOTI WITH SAGE BUTTER

£5.50 £11.00

RISOTTO NERO WITH CUTTLEFISH

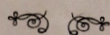
£6.00 £12.00

MORTADELLA, SALAMI, TOMATO & RICOTTA CALZONE

£9.50

PIZZA ALLA FIORENTINA

£9.50



POLLETTO DIAVOLA - BABY CHICKEN GRILLED WITH CHILLI, ROAST RED ONION & POTATOES

£13.50

WILD BREAM, FENNEL & SUNDRIED TOMATO IN CARTOCIO WITH SPINACH & LENTILS

£15.00

BRAISED LAMB SHANK WITH WHITE WINE, WINTER VEGETABLES & GREMOLATA

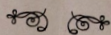
£14.00

GRILLED LINE CAUGHT MACKEREL WITH SPROUTING BROCCOLI & ANCHOVY SAUCE

£12.50

RADICCHIO, CARAMELISED ONION & STRACCHINO ROTOLO WITH SAUTEED MUSHROOMS

£12.00



ROCKET & SHAVED PARMESAN SALAD

£3.50

ROASTED POTATOES WITH ROSEMARY & GARLIC

£3.50

SAUTEED SPINACH

£3.50

WINTER LEAF SALAD

£3.50

ZETTER'S

Sunday lunch &
dinner - roast middle
white pork loin and
roast rack of lamb

Restaurant Hours

BREAKFAST: 7am-10.30am (Mon-Fri), 7.30am-11am (Sat-Sun)

LUNCH: 12pm-2.30pm (Mon-Fri) BRUNCH: 11am-3pm (Sat-Sun)

DINNER: 6pm-11pm (Mon-Sat), 6pm-10.30pm (Sun)

An optional service charge of 12.5% will be added to your bill

No cigar, pipe or cigarette smoking please

Afternoon tea
served daily
2.30pm - 5pm



Photo History





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